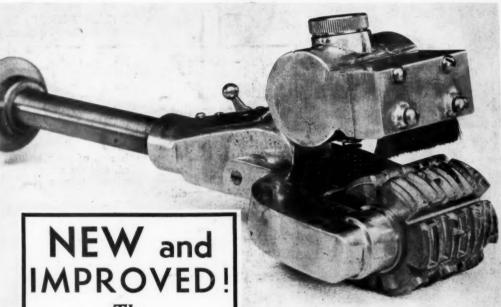
Provisional Provisioner

Meat Packing and Allied Industries

Volume 91

JULY 28, 1934

Number 4



The EVERHOT

No. 65C CARCASS MARKER

Incorporates new, positive method of inking electrically heated die by brush. Inks and cleans die roll at same time. Eliminates all drying and scarring of rolls.

Electrically heated unit dries ink immediately on application. No smearing, permits instant handling. Incorporates all exclusive EVERHOT advantages, plus new, positive brushinking device. Easily regulated ink flow from convenient large reservoir. Die roll automatically contacts brush when marking. Shut-off switch conveniently located in handle. Handles available to 30" in length.

Price, with engraved wheel up to 2" wide, \$52.50, f.o.b. Maywood, Ill. Former No. 65-A die rolls can also be used. Write to EVERHOT MFG. CO., 603 S. Tenth Ave., Maywood, Ill.

EVERHOT

Improved Design Means an Improved Product

—according to users of the latest model

"BUFFALO" Meat Grinder



100% accident-proof large round tray. Large cylinder throat for fast feeding. Knives and plates of highest quality.

Heavy tapered roller thrust bearing, prevents friction and heating.

Exclusive design drain flange keeps juices out of bearing and oil from leaking into meat.

Silent chain drive.

A NOTABLE improvement—this machine now furnished with two steel feed screws: one for pork—new in design—and one for beef. This enables you to produce quality pork sausage without reducing speed or sacrificing capacity and without meat heating, mashing or backing up. Write us for full particulars.

We have been using your No. 66-B Grinder for some time and will say it has proven entirely satisfactory and we do not hesitate to recommend your grinder to anyone in the market for that kind of a machine.

CORNELIUS BROS., Ltd., Los Angeles, Calif. sag

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When your representative persuaded us to replace our grinder with your latest type "BUFFALO" Grinder, he made several claims of superiority which were so outstanding, that we could hardly expect all to be realized.

However, since we have received the "BUFFALO" Grinder, and have used it in our plant, we appreciate that all of your claims are more than justified, and we are surely glad that our purchase was a "BUFFALO" machine.

We find the "BUFFALO" Grinder is very strongly built, is almost accident proof with the large round feed tray, and that an even flow of meat goes through it without any tendency to mash or back up. Therefore, we see an improvement in the quality of our products.

HENRY SCHWAB & CO., Inc., Louisville, Ky.

Your No. 66-B "BUFFALO" Grinder is performing all the operations your firm guaranteed. We are satisfied that this machine is the best in its respective class, giving us very good service, also saving a great deal of time. To anyone in need of a good Grinder, we highly recommend the "BUFFALO" Grinder.

THE GALAT PACKING CO.,
Akron, O.

JOHN E. SMITH'S SONS CO. BUFFALO, N.Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



Chicago Office: 4201 S. Halsted St., Phone Boulevard 9020 Western Office: 1316 E. Slauson Ave., Los Angeles, California Canadian Office: 189 Church St., Toronto, Ontario

SOME THINGS are worth waiting for . . .

Letters continue to pour in from sausage manufacturers... "Send samples of your new transparent casings"... "When will you start making deliveries?"... "Ask your representative to stop in and see us"... and hundreds more to the same effect.

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We of course appreciate the great interest which our preliminary announcements have aroused in the trade. We knew that EVERY sausage maker would welcome and encourage COMPETITION in the field of manufactured casings, as a wholesome influence on service and quality. Now we ask your patience—for just a little while longer.

And while you're watching for one of the most sensational announcements in years, mail the coupon below for confidential, ADVANCE information, so that you will get the BIG NEWS even before it can be published.

TRANSPARENT PACKAGE COMPANY
951 WEST 35th ST. CHICAGO, ILL.

Manufacturers of Transparent Sausage Casings and Meat Food Containers



Sales Division—TRANSPARENT PACKAGE CO. 951 W. 35th St., Chicago, Ill.

Please send us confidential advance information about your line of manufactured casings as soon as possible.

Firm name

Address...

Buyer's name.....

Week ending July 28, 1934

The National Provisioner

The Magazine of the Meat Packing and Allied Industries

Volume 91

July 28, 1934

Number 4



Member



Audit Bureau of Circulations Associated Business Papers

Official Organ Institute of American Meat Packers,

Published weekly at 407 So. Dearborn St., Chicago, Ill., by the National Provisioner, Inc.

> PAUL I. ALDRICH President and Editor

E. O. H. CILLIS Vice Pres. and Treasurer

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Vice Pres. and Advertising Mgr.

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Manager

Yearly Subscription: U. S., \$3.00; Canada, \$5.50 (includes duty); foreign countries in postal union, \$5.90. Single copies, 25 cents.

Copyright 1934 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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Don Togs or Paint, Fair Censor Tells Dancing Yvonne

When Yvonne, the 'Red Goddess." plays the part of a virgin, she inon making it realistic.

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Hitherto, Serge Oukrainsky, ballet master, has managed to keep her covered with red paint, but ari today without warning she appeare in the Aztec sacrificial dance in the

in the Aztec sacrificial dance in the Mexican village at A Coatury of Progress sans everything.

"Beautiful, marvelous livine—Oukrainsky exclaimed four there are seven virgins in the dance who are sacrificed to the grim ged. She is the only one who is willing to be sacrificed, I mean. What girl! What sense of artists?

"Too willing! Too much sans gasped one of the three consors who had stolen into the show. The other two had famted, but when they recovered they joined in the chorus of protest.

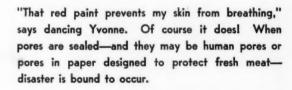
"Nonsense," an apped frame when told of their objections. They

"Nonsense," an apped Yearne when told of their objections. They don't know art when they see it.

don't know art when they use it. Besides, I must consider my health. That red paint is ruining my ikin and I won't wear it any mare. It prevents my skin from breathing strangles it, so to speak?

"You'll either caver up or we'll stop the show," the centure insisted. Finally, the ballet master agreed on a compromise. After this, Yvonna—she is from New York where they give children only one name—will wear a brassere and a Floyd Gibbons.

ON TALKER



Fresh meat, particularly pork, must be wrapped in paper whose pores permit ventilation. Otherwise, the meat loses its color, sweats, becomes soggy and unappetizing.

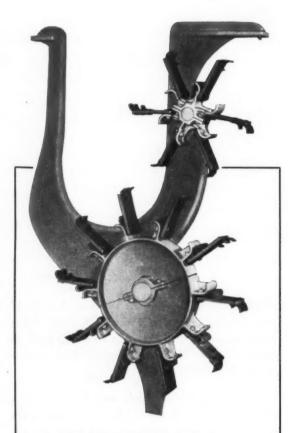
Such a paper is H. P. S. White Oiled Loin Paper. The pores in this sheet allow necessary air to reach the meat, and at the same time, its sturdy texture and snowy whiteness afford greatest protection.

May we send you generous samples for testing in your own plant?



H. P. SMITH PAPER COMPANY H. P. S. Waxed and Oiled Packers Papers 1130 West 37th St. Chicago, Ill.

"BOSS" JUMBO DEHAIRER USERS



"BOSS" Machines

will help you to be successful, as they are built to do their work better and at the lowest maintenance cost. Armour and Company
The Cudahy Pkg. Co.
Jacob E. Decker & Sons
Geo. A. Hormel & Co.
Oscar Mayer & Co.
John Morrell & Co.
Wilson & Co.

fo



These packers do not require any introduction. Their products bespeak the thought and care expended in production.



THERE ARE MORE THAN 700 "BOSS" DEHAIRERS IN OPERATION.

SEE THE "BOSS" IN OPERATION



The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St. Chicago, Illinois Mfr. "BOSS" Machines for Killing, Sausage Making, Rendering 1972-2008 Central Ave. Cincinnati, Ohio



Wee

A COLOR SERVICE for increasing sales

To sell well, sausage must be beautiful as well as flavor-full. Ihe work of the Stange Organization in improving the appearance of sausage has been long and untiring. Special shades of casing colors have been developed and a wide variety is available.

The work has been very successful. The sale of Peacock Brand Certified Casing Colors is now running 29% ahead of last year-and this is just the start! We feel sure that our suggestions will give the answer to your color problems. There is to your color broblems. It your no obligation to Stange!

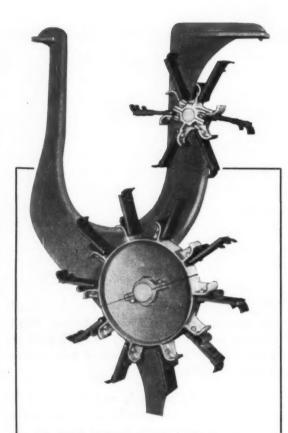
Manufacturers of Peacock Brand Certified Casing Colors, Dry Essence of Natural Spices and numerous other items used in meat processing.



Week ending July 28, 1934

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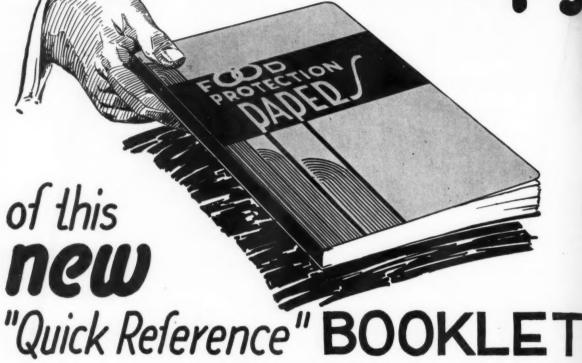


2549 W. Madison Street

Chicago, Illinois

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We want you to have a copy



FOR THE BUSY PACKER

A handy pocket-sized manual giving kinds of papers to use in all meat departments, rated in order of protection value gives reasons for recommendations . . . includes samples also recommended papers for Poultry, Dairy and Fish industries write for your copy today no charge no obligation.



KALAMAZOO VEGETABLE PARCHMENT CO. PARCHMENT (KALAMAZOO COUNTY)

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PR/

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Common Mechanical Mixture



Made under Griffith's Patented Process U. S. Patent No.1,950,459



PRAGUE POWDER

PRAGUE OWDER

Cures

days

to 20 days

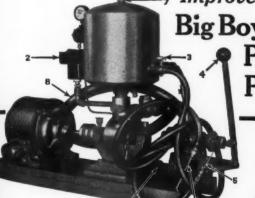
PRAGUE CURE is "America's Perfect Cure"

PRAGUE POWDER is made from a strong full-boiled ham pickle. An age-acting pickle giving to the "short-time cure" an aged, rich, ripe, mellow flavor. Your ham will smoke well, boil well and hold the color. A more tender ham.

PRAGUE POWDER has all the curing elements combined in each powder particle and dissolves quickly, CREATING a LAST-ING BLOOM on the LEAN of the MEATS, leaving no bitterness and no burning.

PRAGUE POWDER rubs on and dissolves like snow. It makes a more tender ham — adds richness to the color and ripeness to

Old Machinery Ideas Are Passing Could Your Pumping Methods Be -, Improved? Try



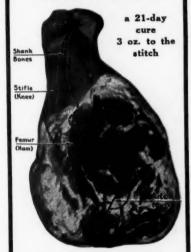
-Combination. Style No. 3capacity as No. 2, but equipped with needles and hoses for both vein pumping and spray pumping.

Big Boy Electric Pickle Pumps

> A Rich. Ripe, Flavory Ham

7 to 10 day

The Public Demands **Ouality and Style**



Pump and cover with same pickle. Make a Milder Ham.

Boned Hams for Boiling

We offer continually the PRAGUE CURE, a cure that is safe and fast, a cure that is mild, a short-time cure. Your meat may be moved faster with safety. Small cellar stocks are desirable when prices are low.



Griffith Laboratories

1415-25 W. 37th St., Chicago, Ill.

Canadian Factory and Office: 532 Eastern Ave., Toronto, Ont.

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Figure out this SAVING-PROFIT"

No "brain trusters" are needed to quickly figure the potential savings that can be effected on smoked meat wrappers. Of course if you are using Rhinelander Greaseproof Parchment, you now enjoy the benefits. However, for those less fortunate, we gladly reveal the formula: Separate your wrapping jobs. There are many products that require greaseproof wrapping only, because they contain negligible moisture. For such, use Rhinelander Parchment, which—being a single-purpose paper—costs less than dual-purpose wrapping. The savings can be "chalked up" to profit.

Rhinelander J Greaseproof Parchment

> RHINELANDER PAPER COMPANY RHINELANDER, WISCONSIN



Package Designing and MULTI-COLOR PRINTING BALENTINE'S





BALENTINE'S Aristocratic Pig"

SKINNED HAM

BALENTINE PACKING CO., INC.

DANIELS

RHINELANDER. WISCONSIN

B

Package Designing
und MULTI-COLOR PRINTING
BALENTINE'S



BALENTINE PACKING CO, INC. GREENVILLE, S. C. / INSPECTED AND PASSED

DANIELS

WILLIAM STORE WILLIAM IN MINISTER

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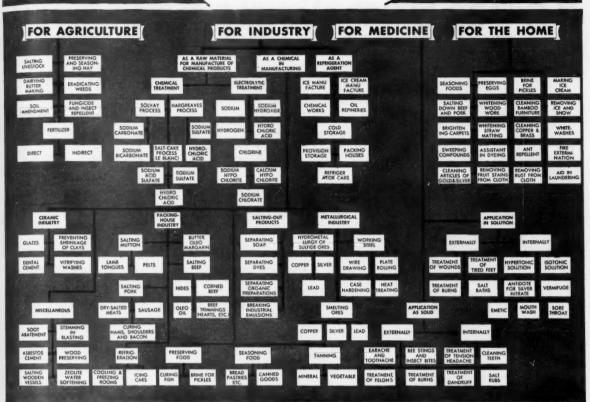
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there is an INTERNATIONAL SALT for every purpose



WHEN one casts an approving eye over a well-set dinner table and reaches for the salt, it is an almost automatic gesture towards savory goodness. Even though realizing an essential need for salt in the home, many people probably do not know how important salt is in industry, agriculture and medicine.

Likewise, there are many people who still do not realize the important part the International Salt Company has played in improving the production, refinement and use of this most important product.

A large proportion of the industries indicated by the chart above, depends directly or indirectly upon the products and facilities of this company, and for a good reason.

This company has had extensive experience in the applications of salt, and for more than a quarter century International has been accumulating accurate information on the most economical uses of the correct salt for all purposes.

That whole experience is nowmade available to those in the meat packing industry, through the International Salt Advisory Service. Salt that is used in almost every step of packing, from hide house to sausage making must be adapted to its specific requirements. What is the best and most economical salt for curing hides? What economies can be made by brining with rock salt, made clear and pure by the International Salt Dissolving Process?

These are some questions the International Salt Research Bureau has studied.

Beyond the accurate information concerning the correct use of salt, lies this Company's ability to provide the right salt for every purpose in the meat packing industry. The wide variety of salt that can be produced from one rock salt mine or evaporating plant is multiplied by plants in various localities. You are invited to write the International Salt Advisory Service about your own use of salt. There may be a way to improve the quality of your product, reduce your production costs, or improve the efficiency of your process. Use this service without cost or obligation.

A SALT FOR EVERY PURPOSE IN THE HOME, IN AGRICULTURE AND INDUSTRY

INTERNATIONAL SALT COMPANY

GENERAL OFFICES-SCRANTON, PA., and NEW YORK CITY



REFINERIES: Watkins Glen, N. Y. Ludlowville, N. Y. Avery Island, La. MINES: Retsof, N. Y. Detroit, Michigan Avery Island, La. SALES OFFICES: Buffalo, N. Y. Philadelphia, Pa. Boston, Mass. Baltimore, Md. Pittsburgh, Pa. Newark, N. J. New York, N. Y. Richmond, Va. Atlanta, Ga. New Orleans, La. Cincinnati, Ohio St. Louis, Mo.



STANDARDIZE YOUR DRY SAUSAGE LINE



PROTECTION

for Jobbers
and Distributors

Not alone the protection of the Circle E trademark which stands for top quality in Dry Sausage, but also the protection of a house that solicits no business from the retail trade.

If you pride yourself on being a judge of good Dry Sausage, we know Circle E products will please you—and please your customers. Send for complete details of our plan. At the same time we'll answer your questions, if you have any. Write today.

and you will

STABILIZE SALES and PROFITS

Admittedly, sausage business is built on good quality and fine flavor that is always uniform. This is especially true of Dry Sausage. Consumers want to judge today's purchase by yesterday's enjoyment of the product. And retailers base buying on consumer preference.

If you buy Dry Sausage here, there and everywhere if you handle one brand today, another tomorrow, how can you be assured of uniformity?

In dealing with Circle E, you are offered a line so full and complete that you can secure any Dry Sausage product, no matter what it is. And you are dealing with an old established house noted for the quality of its product.

Hundreds of Circle E customers have built a big, profitable business with this line. You can do the same. Get in touch with us today.

Write for details!

Circle E Provision Company

UNION STOCK YARDS

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Meat Packing and Allied Industries

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July 28, 1934

Number 4

Advertising Helps Meat Packer to Get His Share of the Food Dollar

Result-Getting Campaign Based on Value of U.S. Inspection, Quality Products and Appeal to Consumer Needs and Tastes

COMPETITION in the meat industry is forcing manufacturers and distributors of meat products to seek every aid possible in increasing demand and widening distribution.

One of the most important of all aids is advertising. Packers have come to realize that meat must be kept before consumers if it is to get its share of the food dollar.

The idea that meat was so popular that everyone

would buy it — whether it was advertised or not — was dispelled by the inroads made by many less popular foods which were kept constantly before consumers through the medium of advertising.

Meat advertising must be devoted to the imparting of new information; to the introduction of new products; and to reiterating well known facts.

What Consumer Must Be Told

Too often the packer forgets that the consumer knows nothing about that which is so familiar to him — the quality, whole-someness and importance of meat.

In addition to telling the consumer all of these things about meat, she must be told how to prepare it with least effort and best results; how to build meals around meat, not only for the family but for the social gathering; and about its quality and wholesomeness.

And most important to the individual advertiser

— consumers must know his brands and trademarks, products he distributes under them, and why he feels he has a right to make a bid for their business.

Value of the Purple Stamp

Perhaps the subject of first importance in a well-planned meat advertising campaign is that of the wholesomeness of the product. The importance of the inspection stamp, and what it means to the consumer, cannot be emphasized too often.

Packers do not get as much advertising value out



FEATURING THE QUALITY STAMP.

This advertisement impresses on consumers the importance of a quality mark. What "Gobel Quality" means is explained in the wording. (See page 52.)

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in the opinion of a packer salesman of the significance of this mark." wide experience.

"While every U. S. government-inspected packing company in the United States," says he, "is consistently putting forth every conceivable method of merchandising its products-by radio, by printed advertisements, through company policy, quality, price and delivery service-why do they not individually and collectively place some effort behind one of the most important facts of their business, namely U.S. government inspection?

"Aside from those directly employed or interested in the packing industry, the public generally is absolutely unaware of the benefits obtained," he says. "Among people I have spoken to regarding advantages of government inspection I have failed to find a single person who has not been enthusias-

FRANKFURTER THEY'RE GOOD ENOUGH FOR COMPANY l's Qualit PROTECTION



HOT WEATHER DISHES.

Merits of Gobel frankfurts are explained the first advertisement (above).

Attractive meat specialties are illustrated in this "special," a Luxury Loaf (below).

of their "purple stamp" as they might, tically interested when they understood

Capitalized on U. S. Inspection.

One packing company that wages an aggressive advertising campaign in the largest metropolitan area in the United States has capitalized on this federal inspection stamp. This stamp, as well as one symbolizing quality products, is carried in every advertisement.

The campaign of the current season has been devoted to specialty as well as to regular products, and to their purity and wholesomeness. At the same time much effort has been made to familiarize the public with company

This company is Adolf Gobel, Inc., New York City. One of the earliest of its advertisements this season featured the government stamp and its importance to the consumer. It showed a government inspector eyeing a test tube and the statement, "We like this man's eagle eye."

The text used in this quarter page newspaper ad, which appeared in four large metropolitan dailies, told the consumer reader that the federal inspector "is important to you because his seal on Gobel products is your guarantee that they are prepared under the most rigid sanitary conditions."

Advertise Refrigeration Protection.

Another large advertisement carried the company's plant stamp embodying the legend "317-A, U. S. Insp'd & The text of the ad informed P'S'D." the reader that "The U.S. inspection stamp is your guarantee that every step in the preparation of the product was approved by a U. S. government inspector. It covers sanitation of the Gobel plant, health of employees, checking temperatures of cooked productsto the final packaging."

Also that this government stamp not only appears on packaged products, but on bulk meats put out by the Gobel plant as well, of which there are some 153 varieties.

In addition to pointing out that these products are manufactured and packaged under federal supervision, the public is informed that they are delivered to the retail stores in refrigerated trucks.

All of this is carefully planned to familiarize the reader with the company name and brand, and with the fact that its products are wholesome and are handled under as nearly ideal conditions as possible.

Feature—"Quality First."

The next step taken by this packing company in educating the public to the use of its products is in stressing the



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FEATURING A STAPLE PRODUCT This advertisement seeks to give an "appetite appeal" to lard.

matter of quality. It might be that product is entirely wholesome and handled under ideal conditions, and still not be of the first grade so far as tastiness and quality are concerned. So, while quality is mentioned in all advertisements, some ads are devoted entirely to the fact that the company features "Quality First."

"You can be sure that no effort and no expense has been spared to give you the finest flavored, most delicious meat products," the consumer is told.

Still another group of advertisements feature standard products such as bacon, lard, and boiled ham. The fact that the company's bacon is "dry cured and so shrinks less in the process of cooking" is stressed, as well as the fine flavor of quality meat when so cured and "hickory smoked."

This always has appeal for the city dweller who can remember back to his father's or grandfather's smokehouse down on the farm, recalling that he always used hickory wood to smoke his meats, and remembering how good this country-cured meat was. So there is a great deal of advantage in the hickory smoke appeal.

Then there is the boiled ham, and the fact stressed that this ham is given the full-time cure to develop flavor, and how such ham compares with that handled less carefully and with the taste less well developed.

At a specified time it was decided that lard could be retailed in one-pound cartons at a stated price. This price was featured in the advertisements of the company's lard which is "dry rendered for multiple use." This is explained to mean that "you can use it over and over again for deep fat frying and it won't blacken." Also that this first quality lard makes superior pies and cookies.

Stress Merits of Lard.

Another piece of advertising copy, featuring the company's lard and its special price for the time specified, gives a recipe for croquettes, made of the company's cooked ham, minced, the lard being used for deep frying. In each of these lard ads the "quality first" idea and the federal inspected stamp are featured.

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Frankfurters, also, are subjects for special advertisements. The fact that they are "made from selected fresh meat" is played up, as well as that they are "distinctive and delicious in flavor," being seasoned to "savory zestful goodness." The consumer is told that her dealer has them "in the Gobel display box, also in pound packages." The buyer is urged to "look for the Gobel quality seal and U. S. government stamp."

Advertise Quality in Sausage.

Now, this is the type of advertising that is likely to appeal to most buyers, and particularly to those who have a natural fondness for sausage, but have been led away from it by some poor quality product. Here is the name of an established company, its explanation of the wholesomeness and quality of the product and its direction for buying it to insure no substitutes.

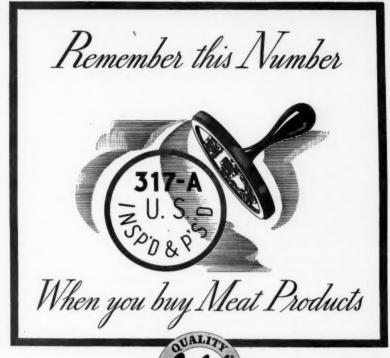
With the approach of hot weather, seasonable advertising was resorted to.

The fact that the homemaker does not like to cook in hot weather, that she may have limited quarters and can not heat them up in boiling or baking hams or preparing other meats, that it is a picnic season when "ready-to-serve" meats are in demand—these are all featured in the copy that goes to the metropolitan consumer at this season of the year.

Feature Meats in Season.

Here is not only the assurance of wholesomeness and tastiness but convenience as well. It is an appeal that is certain to increase volume of sales. And one that is important to retailers who handle the company's products as they know that a foundation for sales is being laid for them.

Smoke-cooked "town club ham" is a specialty featured at this season. It is suggested that it be used with "a gar-



Consumers are told to look for the Gobel inspection number, 317 or 317A, as a guarantee of healthy meat, sanitary preparation, safe processing, packaging and distribution. The arguments are set forth in the wording of the advertisement. (See page 52.)

U. S. INSPECTION STAMP GUARANTEES WHOLESOMENESS.

nish of sliced tomatos and cucumbers and potato salad," all of which offers "a feast for any occasion." It is explained that this particular brand of ham "is smoked and cooked at the same time." The advertisement calls attention to the fact that it costs a little more than ordinary boiled ham, this being countered with the statement that

"it has a delicacy and flavor that can not be equalled."

Now, it is well recognized that boiled ham would command a wider usage if a tasty, well-cured, well-cooked ham were always offered to the public. In other words, commercial boiled ham should approach as closely as possible the home-cooked product. If it does, there is not so much question of price. The housewife realizes that she has been spared a great deal of work and is therefore prepared to pay more.

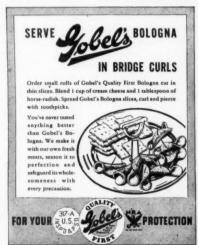
All of this is implied in the publicity this company puts back of its cooked ham trade.

Meat Specialties Are Pushed.

Other happy suggestions, which have gone a long way toward increasing its volume of "ready-to-serve" meats and to make a place for all company products with the consumers in the area covered, include special advertisements relating to "luxury loaf," frankfurters for special occasions, cold meat cuts and special uses for bologna.

The luxury loaf, which is a baked meat loaf made from pork and beef, with pimientos and pistachios and well seasoned, is characterized as "a happy ending for a hot day."

(Continued on page 52.)



FOR THE SOCIAL LUNCHEON.

Here is a bridge party suggestion— "bridge curls"—with a good boost for bologna.

Week ending July 28, 1934

U. S. Seeks Outside Facilities for Processing Relief Beef

marketing, and over-taxing of meat plants handling government contracts for processing beef for relief purposes, has caused the government to make a survey of additional meat packing facilities to take care of the emergency situation, both immediate and over a long-time period.

The Agricultural Adjustment Administration, cooperating with the Bureau of Animal Industry and the Federal Surplus Relief Corporation, moved this week to increase facilities for slaughtering and processing cattle purchased by the government in drought-stricken areas and used for unemployment re-

A committee of representatives of these government agencies-consisting of Dr. Mordecai Ezekiel, Commander A. B. Clarke and Dr. John R. Mohlerwas named to determine what processing plants and facilities, additional to those now in use, might be made available under contact for slaughtering, freezing, canning and storing beef for future relief use. At its present rate the steady stream of cattle being bought by the government in the drought areas and shipped for processing is overtaxing regular meat plant facilities.

Survey of Meat Packers.

Commander A. B. Clarke, director of procurement for Federal Surplus Relief Corporation, contacted representatives of more than 90 per cent of the meat packing industry to determine what meat packing facilities are now being used, the extent to which their use may be increased, and the extent to which the processors may acquire additional facilities. Beef for relief purposes is slaughtered, frozen, canned or stored either by processors under contract with the Federal Surplus Relief Corporation, or by arrangement with State Relief Administrations in drought areas.

Packers are already increasing their plant operations and adding shifts of workers, Commander Clark said. When the cattle buying program was initiated less than two months ago processing averaged around 58,000 cattle a week. Facilities have now been expanded so that the average is 110,000 a week, and efforts are now being made to expand processing capacity still further.

Thousands of cattle are being moved to states where pastures are still available. Field purchasing agents buying drought cattle have been instructed not to complete further purchases of such

NONGESTION in drought cattle cattle for shipment to markets that are glutted for a period of one week. M. T. Morgan, in charge of the movement of cattle turned over to the Federal Surplus Relief Corporation, may authorize shipments of cattle to markets not overwhelmed

> Appraisal and inspection of cattle for future purchase will continue, and purchases of cattle condemned as unfit for human consumption will be completed. Such cattle are not shipped, but are usually disposed of on the farms where they are purchased.

To Continue the Program.

Present purchases of cattle are in of immediate relief require-Administration officials point excess of For this reason, and because it will be necessary to continue the cattle buying program, the committee that is looking for additional plant capacity will emphasize the necessity of equipment for slaughtering, processing and storing of beef in a form to be used

Government Operates **Packing Plants**

Announcement was made on July 26 of the leasing of the plant of the Marion Packing Co., Marion, O., by the state relief administration, which is affiliated with the Federal Emergency Relief Corporation. The plant is leased for one year, and will be operated jointly by the federal and state relief authorities for the processing of meat for relief purposes. The Marion plant, which has modern equipment, has been closed since 1929.

It is reported that the federal relief administration has leased the modern plant of the Hansen Packing Co., Butte, Mont., to be operated for the processing of meat for relief purposes. This is a modern beef and pork packing plant, with new and up-to-date equipment installed during the past year.

The government is understood to be operating 15 small meat packing plants in the state of Texas along similar lines. These have been taken over from private owners and processing is being carried on under the auspices of the state relief administration.

State relief administrations in Alabama and Virginia are making plans for the equipment of plants for processing meat, and similar action is being considered by other state relief bodies, under the guidance of the federal relief administration of which they are a part.

months hence when the present glut of markets has passed.

(Continued on page 33.)

PLAN SURPLUS HIDE CONTROL

Conferences between representatives of tanners and officials of the Federal Surplus Relief Corporation and the U. S. Department of Agriculture were continued this week as to disposition of surplus hides resulting from the gov. ernment's large drought relief program. It is the belief of tanners that these surplus hides may create a disastrous situation in the market.

After considerable discussion a plan was favored for the establishment of a surplus control hide surplus control corporation, financed by tanners with the aid of the Reconstruction Finance Corporation. It would be the plan for the corporation to loan \$10,000,000 to the Commodity Credit Corporation which may, in turn, be loaned to tanners. This is contingent upon the tanners themselves rais ing \$1,000,000 to supplement this amount.

Just what method would be used in obtaining the hides, the number taken off the market, whether they will be those taken from government-owned cattle or whether the number drawn off will be equivalent to those produced in the drought cattle program, has not been announced.

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Some government officials feel the trade is unduly alarmed at the situation, According to an estimate of the U.S. Bureau of Agricultural Economics, an increase of 4,000,000 hides would take place "due largely to liquidation on the part of the livestock industry, which is selling off its surplus cattle." About half this increase already has been absorbed without affecting prices seriously, officials said. It was their opinion that the estimate would not be altered materially because of the emergency slaughter program.

PROCESSING TAXES TO DATE.

Processing taxes so far collected under provisions of the Agricultural Adjustment Act total \$371,422,885.66, for all commodities subject to the tax. Of this amount, \$77,034,611.24 has been paid on hogs and pork products.

The highest total so far collected is The highest total so far collected is on cotton. This tax became effective August 1, 1933, and at the end of June totaled \$144,767,232.64. The wheat tax, which became effective July 9, 1933, totaled \$117,621,174.82 at the end of June. With these two exceptions, the processing taxes so far collected on hogs tax the list. top the list.

Tax on field corn, which became effective November 5, 1933, at the same time the hog tax went into effect, totaled at the end of June \$4,496,193.74.

Detail of tax collected on hogs and hog products for June and the period from November 5, 1933, to the end of June, 1934, is as follows:

	June, 1934.	Nov. 5, 1933, to June 30, 1934.
Hogs, processing tax.\$	17,547,350.33	\$70,716,192.19
Import compensating taxes	4,855.73	33,280.21
Floor tax, other than retail dealers Floor tax, retailers	4,719.66 1,898.91	6,166,960.51 118,160.40
Total	17,558,824.58	\$77,084,611.24

MEAT PACKERS DISCUSS INDUSTRY PROBLEMS AND PLAN FOR PACKERS' CONVENTION.

MEAT PACKERS DISCUSS INDUSTRY PROBLEMS AND PLAN FOR PACKERS' CONVENTION.

Gathering in Chicago during which board of directors of the Institute of American Meat Packers decided to hold the 29th annual Packers' Convention at the Drake Hotel, Chicago, on October 12 to 16, 1934.

Members of the board shown here include president Wm. Whitfield Woods of the Institute; John W. Rath, president Rath Packing Co. and chairman of the board; president T. G. Lee of Armour and Company; president G. F. Swift of Swift & Company; president J. C. Hormel of Geo. A. Hormel & Co.; president E. A. Cudahy of the Cudahy Packing Co.; president Oscar G. Mayer of Oscar Mayer & Co.; Thomas E. Wilson, chairman of the board of Wilson & Co.; president Jay E. Decker, Jacob E. Decker & Sons Co.; president W. F. Schluderberg, Wm. Schluderberg-T. J. Kurdle Co.; president Geo. A. Schmidt, Stahl-Meyer, Inc.; president H. Harold Meyer, H. H. Meyer Packing Co.; vice chairman Chester G. Newcomb, Lake Erle Provision Co.; president Samuel Slotkin, Hygrade Food Prod. Corp.; president L. W. Kahn, E. Kahn's Sons Co.; president R. S. Sinclair, Kingan & Co.; president Chas. E. Herrick, Brennan Packing Co.; general manager G. L. Childress, Houston Packing Co.; president George N. Meyer, Meyer Packing Co.; president E. J. Engel, Mickleberry Food Products Co.

Others present included vice president Geo. M. Foster, John Morrell & Co.; vice president W. F. Price, Jacob Dold Packer (vice president J. L. Cooney, Wilson & Co.; vice president A. W. Cushman, Hygrade Food Products Corp.; vice president John Holmes, Swift & Company; vice president A homer Davison, and department directors H. C. Greer and H. D. Tefft, Institute of American Meat Packers; Henry Veeder, general counsel, Swift & Company; and Paul I. Aldrich, editor THE NATIONAL PROVISIONER.

Meat Packers' Convention to Be Held at Chicago in October

Institute of American Meat Packers will be held at Chicago on October 12 to 16.

Departmental meetings of the operating, engineering, chemical, sales and advertising and sausage sections will be held on the first two days of the meet-

THE 27th annual convention of the ing, Friday and Saturday, Oct. 12 and 13.

The regular convention sessions will take place on Monday and Tuesday, October 15 and 16.

These dates are selected so that those who have not already done so may have an opportunity to visit the 1934 edition of A Century of Progress.

All convention sessions will be held at the Drake Hotel. The annual banquet, on Tuesday evening, October 16, will be held at the Palmer House.

Plans for Convention Exhibits.

The usual exhibition of packinghouse equipment and supplies will be held. This will be at the Drake Hotel. Demand for space at this exhibition is such that full information concerning it is given in this issue of THE NATIONAL PROVISIONER.

(Continued on page 34.)

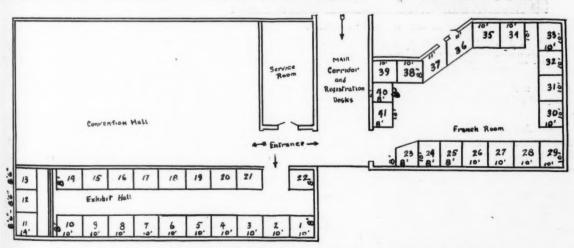


DIAGRAM OF PLAN FOR MEAT PACKERS' CONVENTION AND EXHIBITION HALLS.

Week ending July 28, 1934

Page 19

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Armour Fair Exhibit a Panorama of Meat Industry Achievements

its third month it becomes more evident that meat packers have done more than anyone else to make this year's show a success.

Packers' exhibits, along with that of Henry Ford, are the chief talk of visitors, their educational and cultural features being most widely commented up-

And packers' food-for the three packers exhibiting maintain restaurants which specialize in the choicest meatsis the gastronomic sensation of the World's Fair. Long lines stand outside the entrances of these restaurants, while many other eating places are sparsely patronized. Good food-especially quality meat—is instantly appreciated by World's Fair crowds.

S THE 1934 edition of A Century way, have been estimated to be oneof Progress at Chicago goes into fifth of those who enter the fair grounds-the wide variety of fresh and prepared meat foods produced by the company and the numerous articles made from by-products.

> The exhibit is housed in an especially constructed building south of the Sixteenth street bridge across the lagoon. This contains three large halls, each of which is planned in accordance with the three divisions of the exhibit as men-

An Animated Map.

The first of these three large halls is devoted to a mechanical map. This illustrates the problem of distribution and is supplemented by an explanatory monologue. The animated map shows livestock moving into the 17 Armour packing plants located in the best prodinner table is visualized, and connecting the two are trains of refrigerator cars which form the backbone of the distribution system.

On the west wall Philip Danforth Armour, who founded Armour and Company in 1867, is the dominant mural figure. First operations of the company were conducted in a small build-ing near the present Chicago stock yards. Only a few hogs could be butch-ered in the plant, and because modern refrigeration was unknown the operations were confined to winter months. Since then Armour and Company has gradually acquired plants and distributing branch houses in all sections of the United States.

The Hit of the Show.

Perhaps the highlight of the exhibitcertainly the feature that secures the interest of everyone who sees it-is an actual packinghouse process-packing of sliced dried beef in glass jars. packing line, consisting of an Allbright-Nell slicer and conveyor, Anchor Cap & Closure automatic capping machine, scales, etc., is completely inclosed in a shell of plate glass and white metal. All of the packers are titian-haired girls, a fact quickly noticed and comparted on by visitors dressed in extinguishing the second of the packers. mented on by visitors, dressed in artistically-designed uniforms of white dot-A manicurist attends each ted swiss. girl regularly.

No pretense is made that the actual operations in a packing plant are as decorative as those at the World's Fair exhibit, but the display is designed to show the public the standard of clean-liness and sanitation which is main-tained in the personnel, machinery and utensils used in every food operation.

A government inspector is assigned to watch this dried beef packing operation.

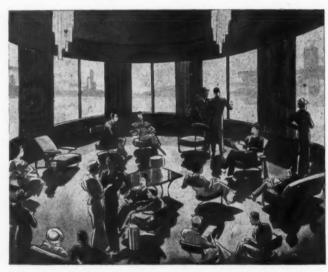
Science of By-Products Utilization.

Also in this second room are display cases devoted to packinghouse by-prod-ucts. These sidelines of the meat packing business are divided roughly tween products essential to other in dustries and products which are mainly of scientific origin and manufacture.

Of especial interest, because the products displayed are in daily use by the visitor who sees it, is the wool and leather exhibit. This shows the scores of uses for these materials in every phase of activity. Dioramas entitled Spring, Summer, Fall and Winter are framed with "fur" made of dyed them. sheep pelts. Glue, sand paper, fertil-izer, stock food and poultry food are others of the major industrial by-prod-ucts displayed. The central figure in the mural of this section is that of the economist.

Armour and Company conducts a con siderable business in pharmaceutical supplies, and some of the products preshown in cases on the east side of the exhibit room. These include derivatives from the small endocrine glands of meat animals, which are highly valuable to physicians, but which only a few years ago were discarded in packinghouses worthless. Surviced ligatures, sterilized worthless. Surgical ligatures, sterilized and gauged to the fineness of one-sixth the diameter of a human hair, are another interesting product of the scientific division.

(Continued on page 27.)



OPEN HOUSE FOR MEAT DEALERS.

One of the restful spots at a Century of Progress is the "Dealers' Room" at the Armour building. Overlooking the waters of the South Lagoon, and furnished with easy chairs, magazines, stationery and—last but not least—hospitable hosts from the Armour staff, this is a center of attraction for meat men visiting the Fair.

Armour and Company's exhibit at A ducing areas, and trains of refrigerator Century of Progress has been designed

Educating the Public on Meat.

1-Inform the public of the task involved in providing wholesome fresh meats and distributing them;

2-Emphasize the care with which meats are processed and the cleanliness which attends every detail of meat processing and manufacturing operations:

3-Bring to the attention of visitors of the Armour building-who, by the

cars moving to the hundreds of Armour branch houses, from which the products are distributed to the retail trade. The map also shows more than seventy pro-duce plants where Armour and Company prepares butter, eggs, cheese and poultry.

Side walls of the building are covered with large murals designed by David Leavitt, celebrated artist. These aid in telling the story of the meat industry.

The mural on the east wall shows the dominating figure of a farmer surveying the impressionistic representa-tion of his cattle, sheep and hogs. On the other side of the mural the family

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ARMOUR AT THE FAIR

PROCESSING (Right).— Packing of sliced dried beef in glass jars by titianhaired beauties attracts crowds.

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APPETITE APPEAL (Below).—Pork products tastily displayed show meat values.



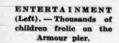
CUT YOUR OWN BEEF (Below).—An ingenious display of the products of a steer, where you push the button and get the cut you want.



The Editor inspects the Armour exhibit.



PACKAGED (Below).— The housewife has her choice of tasty foods from the Armour list.





SHORTENING (Below). Quality bakery demonstrates the value of pure lard in cooking.



F O U N D E R
(Left).—Mural at
Armour building
shows founder
and growth from
1867 to 1934.
These are only a
few of the scenes
which make the
exhibit attractive.



Week ending July 28, 1934

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Practical Points for the Trade

Cooked Salami

A Western sausage maker complains of dark color in the center of his cooked salami. He says:

Editor The National Provisioner:

I have made some cooked salami lately and find that in about an hour after cutting it, it forms a black or dark spot in the center about the size of a half dollar. Can you help me out on this? It is the first time I tried making cooked salami. I have made other salami but I have had no trouble like this.

I use 50 lbs, bull meat, 100 lbs. reasonably lean pork. The pork is ground through the %-in. plate and the beef through the %-in. plate. I

4 lbs. salt 4 oz. nitrate of soda 12 oz. granulated sugar.

Product is put in mixer and then spread on a board for 48 hours at 38 degs, and stuffed in bung size cellulose casings. Then it is put back in the cooler for 72 hours after which it is put in the smokehouse for 10 hours, hard wood fire, and kept at a temperature of from 155 to 160 degs. and in about three hours at 170 degs., which to my notion is a little high.

Any information you can give me on this will be greatly appreciated, as I don't want to make any more until I hear from you.

This inquirer's meat formula is all right, but his method of handling is somewhat at fault. His trouble is that his product is not cooked in the center. He puts it in the smokehouse too cold and the heat penetration is not sufficient to get an inside temperature high enough to cook it.

He speaks of his pork trimmings as being reasonably lean. Some producers use 80 per cent lean. To the quantity of meat used it is suggested that he 1180

> 41/4 lbs. salt 41/2 oz. nitrate of soda 12 oz. sugar.

The beef should be ground through the 1/4-in. plate twice and the pork through the 1/2- or 1/4-in. plate. meat and seasoning are thoroughly mixed and the product spread on boards in the cooler for 48 hours. The layers should not be over 6 in. thick.

It is then put in the mixer and mixed for two minutes, then stuffed and hung in a cool smokehouse over night. The next morning the temperature is raised to around 170 degs. and the sausage is finished off, being sure that an inside temperature of at least 137 degs. is secured. An inside temperature of 140 to 145 degs. makes a better tasting product.

A Suggested Formula.

One manufacturer of this product gives the following formula which he says has proven very satisfactory:

25 lbs. bull meat cut through the 1/8in. plate twice 75 lbs. 80 per cent lean pork trim-

mings, cut through the 14-in. plate.

His seasoning for this amount of meat is as follows:

2¼ lbs. salt 1 lb. "Neverfail" 1/2 lb. sugar

2 oz. ground nutmeg

½ oz. garlic powder oz. cracked black pepper

Mix the meat and seasoning well 4 to 5 minutes. Stuff into Visking casings and let them hang in the cooler at 38 to 40 degs. till the next night when the smokehouse is empty. Make a smudge of hardwood sawdust and let the sausage hang all night. The next morning the temperature is raised to 170 to 180 degs. F. and the sausage is finished in 4 hours. The sausage must not be removed from the smokehouse until the inside temperature is 140 degs.

Another Formula.

Another manufacturer cooks his product in water instead of in the smokehouse. He does not like bullmeat in the formula for soft salami. He suggests the following:

50 lbs. beef chucks ground through the fine plate twice.

100 lbs. lean pork trimmings ground through the ¼-in, plate once.

Cleaning Hog Casings

New methods for cleaning casings have been devised whereby the casings are cleaned and ready for salting a short time after they leave the killing floor.

This is a far cry from the old method of soaking casings 24 or 48 hours at high temperatures, when oversoaked casings resulted in heavy losses and undersoaked product was difficult to slime, and when the odors attendant on this soaking and sliming process were very objectionable.

While increase in yield and the saving in labor are important in this new process, perhaps the most important features of mechanical cleaning are the speedy handling of the product and the elimination of all offensive odors.

A description of this method has been printed by THE NA-TIONAL PROVISIONER. Copy can be secured by sending a 5c stamp with request, as follows:

The National Provisioner, 407 South Dearborn St., Chicago, Ill. Please send me copy of article describ-ing modern method of cleaning hog cas-ings.

Name Street Inclosed find 5e stamp.

Put this in the mixer and add 41/2 lbs. salt

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4½ oz. nitrate 1/4 oz. nitrite.

The nitrite should be dissolved in a half pint of water so as to get good distribution. This mixture is sprinkled over the meat while it is being mixed. The nitrate may be mixed with the salt. To this add

7½ oz. white pepper 3 oz. ground coriander

2 oz. garlic

12 oz. sugar.

Mix this thoroughly and spread on boards for three days at a temperature not lower than 40 degs. F., and 42 to 43 degs. is preferable.

At the end of this time the meat is again put in the mixer, well mixed. stuffed in bungs as tightly as they will stand and hung in the cooler at a temperature of about 40 to 43 degs. The sausages should be left hanging until they are nice and red. Then put them in a cold smoke of not more than 90 degs. F. Smoke for 18 hours, if possible. Then put in a cool hanging room and cook as needed.

The temperature of the water in which the sausages are cooked should be 150 degs. If they are fairly large pieces they should be cooked 2 hours and 40 minutes. Then they are dipped in a solution made of a barrel of water to which has been added a pail of salt and a pail of vinegar. This should be boiling slowly when the sausages are dipped up and down about five times. This shrinks the casing and helps to prevent wrinkling as well as mould.

This sausagemaker is of the opinion that a combination of the nitrite and the cold smoke insure no discoloration in the center of the product.

PROCESSING TAX YEAR.

A wholesaler who does his own slaughtering asks when the processing tax year expires. He says: Editor The National Provisioner:

Kindly advise us when the current marketing year is up in regard to the hog processing tax.

The marketing year so far as the processing tax is concerned will expire on November 5, 1934. In the proclamstion issued by the Secretary of Agriculture as "Hog Regulations, Series 1," published in THE NATIONAL PROVISIONER of October 28, 1933, page 129, he states that "I do hereby ascertain and pre-scribe that for the purpose of said Act, the first marketing year for hogs shall begin November 5, 1934, is accepted as the close of the "current marketing year."

Savory Baked Ham

A manufacturer of delicatessen meats asks what can be used on baked ham to give it an unusual flavor. He says:

Editor The National Provisioner:

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We make baked hams and usually put some kind of a coating over them to give them a nice finish Could you tell us some ingredients with which we might experiment to get an unusually fine could you recommend a cover for flavor. Also, baked ham that has an especial appeal, and that is like a home baked ham?

Many variations are possible in finishing off baked ham. Any one of the following products may be used to develop fine flavor: ginger ale, maple sirup, honey, mapleine and white or brown sugar dressings. Peanut butter also is used for the purpose. In nearly all mixtures some dry mustard is used, often some cinnamon, dry cloves and just enough vinegar, fruit juice or sour wine to add a touch of tartness. Tarragon vinegar gives a better flavor than plain vinegar.

Where it is desired to make the product look like a home baked ham, the following coating is suggested:

2 cups brown sugar 3 cups soft bread crumbs

1 teaspoonful of mustard

and enough cider or vinegar to moisten the mixture. Spread this paste over the cooked hams, stick long cloves in the fat side and return the hams to the oven for ten minutes.

Handling Sausage Meats

What should be the temperature of meat in the chopper? A sausagemaker writes.

Editor The National Provisioner:

There is a good deal of talk about meat getting overheated in the cutting process. We have very limited facilities so far as ice is concerned, and I am wondering just how we might meet this

Meat should not reach a temperature above 65 degs. in the chopper, and it is better to keep it as low as 40 degs. if possible. Where facilities are limited a good idea is to fill trucks or barrels with water and put them in the freezer or cooler over night, and then use this cooled water with the meat during the chopping process. The important thing to remember is that the colder the meat is kept the better. If it is possible to use ice, this is recommended.

An important factor in keeping meats from getting overheated is in having knives and plates sharp. Much of the heating of meat in the chopper is due to dull knives or poor cutting and grinding equipment. The heat of friction from this cause does more damage to sausage than most sausage-makers

Are your questions answered here?

THE NATIONAL Steam and Power SERVICE SAVING

Meat packers—so efficient in meat processing and manufacture—have not kept their power departments in step with modern developments.

There is much inefficient steam and power generating equipment in use. Practices in many instances are behind the times. Advantage has not been taken of modern, cost-cutting equipment and waste elimination methods and appliances. The result is much waste and loss, with steam and power costs higher than they need be.

THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE is a new service to readers of THE NATIONAL PROVISIONER. Its purpose is:

To collect and disseminate information on meat plant steam and power practices, To indicate bad conditions and costly methods,

To aid packers to compare their steam and power costs with those in other plants, to solve their steam and power problems, to improve boiler and engine room results, to cut steam and power costs and to reduce steam and power waste.

This is in no sense a consulting engineering service. There is a place for the consulting engineers that no other can fill.

But there is also a need for a service to bridge the gap between the plant on the one hand and the consulting engineer on the other—the practical experience of the operating force and the technical skill and knowledge of the trained expert.

It is this gap that THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE will attempt to fill.

Obviously no attempt will be made to design plants, to criticize designs, or to compare the merits and advantages of one piece of equipment with another. Particular conditions vary too widely to attempt these services.

But packer subscribers with everyday operating problems are invited to consult THE NATIONAL PROVISIONER STEAM AND POWER SAVING SHRVICE. Every effort will be made to help them.

TURBINES FOR POWER.

There is more than one way to make power as a by-product in the meat packing plant. In some cases engines will serve as well as turbines. There are other conditions where the best results can be obtained only with turbines. Power plants do not come ready made. Steam and power generating equipment must be fitted into the plant with a full knowledge of the requirements and the particular conditions existing. In the following letter a packer asks about the feasibility of a turbine with which to skim off power from the ice machine steam demand. He says: Editor The National Provisioner:

We have a situation in our plant on which it appears we might capitalize, and we would like to have your opinion on its practicability.

Our boiler equipment has about outlived its usefulness and will have to be replaced soon. One point that will have to be considered is the size of boilers to be installed and the pressure to be carried.

It has occurred to me that we might generate steam at say 200 lbs. pressure, put this through a turbine and generate power, exhausting the steam from the turbine at 80 lbs. pressure. The turbine exhaust at 80 lbs. could be used to op-erate the ice machines, pumps, etc. These latter

Can't Total With One Item Missing

When a packer figures costs-as he must do today more closely than everis his total safe with one item guessed

He figures this way:

Cost of livestock......KNOWN Cost of labor...........KNOWN Cost of supplies.....KNOWN Distribution costKNOWN Fixed chargesKNOWN Cost of steam and power

Total cost?

Is this a safe basis on which to operate today?

machines would exhaust at 5 lbs., as at present, this exhaust being used in the plant for processing. Steam for rendering could be secured from either the turbine exhaust or the main steam line, being brought down to the required pressure with reducing valves.

Could such a plan of operation be worked out?

The method of generating by-product power outlined by this packer is practical. Whether or not it is the best one for him to use is another matter. One Chicago packer has a similar installation. Superheated steam is delivered to the turbine at 190 lbs. pressure. The exhaust from the turbine at 80 lbs. pressure operates the ice machines and the power department auxiliaries. The exhaust from the ice machine engines, pumps, etc., at 5 lbs. pressure, is used for plant processing.

The quantity of steam delivered to the turbine is regulated automatically to that required for the operation of the ice machine engines and pumps. Obviously, therefore, the amount of power that can be generated as a by-product is governed by the plant's requirements for 80-lb. steam.

This 80-lb. steam load varies with the season. More by-product power would be generated in the summer than in the winter. On the other hand, the demand for low pressure steam would be greater in the winter than in the summer.

Inasmuch as the turbine uses only as much steam as its required for operating equipment at 80-lb. pressure, there would be no waste of steam incident to turbine operation. There is the question, however, whether the ice machine engines would be able to furnish all of the exhaust required for precessing and the exhaust required for processing and whether more by-product power might not be secured by some other arrangement.

The problem is one for a competent engineer to work out. The plan this packer outlines would enable him to generate some power at little extra cost and to cut his expense for purchased power. The point to determine is whether it would suit his requirements best and give him the greatest possible return on his investment.

YES! ONE OF DOZENS OF FLEETS ALL INSULATED WITH WILSON'S HAIRCRAFT

1928

3 Refrigerator Trailers 1934

43 Refrigerator Trailers

THE BATES MOTOR TRANSPORT LINES operate 43 trailers from Chicago to points in Indiana, Ohio and Kentucky. Since May 1928, hauling approximately 7 million-pounds of perishables per month using dry ice and artificial refrigeration, they have maintained a temperature of 37 degrees to 42 degrees, using three-ply



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Wilson's Haircraft in roof and sides and twoinch Wilson's Naturzone slabs in the floor. Haircraft is protecting perishable products for Bates without loss, why not have it protect your perishable payload?



Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

AMMONIA ECONOMY.

It frequently happens, in starting ammonia compressors, that suction pressures are low, suction superheat is high and the gauge glass on the receiver doesn't show enough ammonia to feed into the tank and remedy the condition. Then it is time to add ammonia to the system, because costs will mount and capacity will be lost if the conditions are not remedied. Of course, it produces no saving in ammonia to run the plant with an inadequate charge.

The three principal factors in keeping ammonia costs at a minimum are—

1-A tight system.

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products

have it

rovisioner

2—Refrigeration purging apparatus properly connected.

3-Proper charging of ammonia.

It is not difficult to keep the system tight if a good grade of fiber gasket is used in all flanges and packing is kept live and efficient through regular operating attention. It is assumed, of course, that all threaded or welded joints are tight. There are several good purging outfits on the market which will dispose of non-condensible gases without loss of ammonia.

It is common knowledge, however, that many plants do not make use of all the ammonia which is furnished them in the cylinders which they purchase. Many cylinders return to the factory with a part of their contents remaining in them. It is an easy matter to check the weight of the cylinders before and after charging them in order to insure that they are properly emptied, but apparently this is neglected. If the charging can be done with the cylinder on a scale, the checking is continuous. Of course, the checking is continuous. Of course, the charging connection should be flexible or sufficiently long not to affect the weight.

Inability to remove all the ammonia from the cylinder usually results from improper position of the cylinder. The closed end of the cylinder should be raised 4 or 5 inches above the valve end of the cylinder and the cylinder should be turned so that the curved pipe inside the cylinder is straight down where it will pick up all the ammonia. In this position, the valve stem points upward in a vertical plane. Complete instructions are furnished with the cylinder and should be followed.

The charging operation should be complete and the cylinder disconnected. Where cylinders are left connected to the system, the connection may accidentally be broken and considerable ammonia lost. Also ammonia may work back into the cylinder if it remains connected to the system over a long period.—Ice and Refrigeration.

REFRIGERATOR CAR RULING.

Meat packers and others furnishing their own refrigerator cars are affected by a recent decision of the Interstate Commerce Commission holding that carriers have the exclusive right to furnish cars used. Payment to shippers of mileage allowance by railroads in excess of the amount of rental paid for the use of the cars and other actual expenses results in such shippers receiving rates less than the published rates and such payments constitute unlawful rebates and concessions, the decision says.

Advertising on private cars is also prohibited.

The Commission summarizes its decision as follows:

It is the duty of common carriers by railroad to furnish such cars as may reasonably be necessary for the transportation of all commodities they hold themselves out to carry.

Carriers have the exclusive right to furnish cars. A private-car owner has no right to have his cars used as a vehicle for the transportation of freight over the rails of any carrier without its consent.

Payment in whole or in part to shippers, including meat packers, of mileage alowance by railroads, either direct or through car owners, in excess of the amount of rental such shippers pay for the use of the cars and other actual expenses in connection therewith, results in such shippers receiving transportation of their products at lower rates than those paid by shippers generally who use cars furnished by the carriers, and at less than the published

Any allowance paid to the shipperowner of private cars, including meat packers and their operating subsidiaries or agents, by railroads for the use of such cars in excess of the ownership cost, including a fair return on the investment, are unreasonable, unjustly discriminatory and unlawful rebates and concessions.

Only six meat packing companies own their own refrigerator cars. So far the exact significance of this decision is not clear, the decision being a matter for further study and clarification.

The new section 36 provides as follows:

(A) Carriers reserve the right to furnish and will furnish refrigerator cars required for the transportation of commodities shown in item 1130 of tariff, as amended, offered for shipment and which required protective service.

(B) Shippers must arrange for their refrigerator car supply through the carrier or carriers serving them. Carriers may provide special type of refrigerator cars for the shipment of commodities shown in item 1130 of tariff, as amended, requiring protective service.

(C) Carriers will not accept in interchange empty refrigerator cars intended for loading on their lines unless specifically arranged for by them.

Exception.—Inasmuch as carriers are not in position to furnish refrigerator cars suitable for the transportation of all commodities of meat-packing companies, nothing in paragraphs A, B, and C will prevent the use of refrigerator cars, acquired by ownership or otherwise, by meat-packing companies for the handling of commodities shown in item 1130 of tariff, as amended, requiring protective service, shipped by or consigned to them.

(D) Cars of private-car lines, including those of railroad control, will not be furnished by carriers for loading on their lines unless car owners certify under oath to carriers that no gift, gratuity or part of the earnings from mileage payments, or otherwise, will be paid directly or indirectly to shippers, their agents or employees. The requirements of this rule will be considered as having been complied with when certification is made by car owners and filed with the Car Service Division of the American Railway Association, they in turn to notify carriers of the filing of such certificates.

(E) On and after the effective date of this rule advertisements of shippers or products are prohibited on newly constructed or repainted refrigerator cars.

(F) Effective January 1, 1937, no refrigerator cars bearing advertisements of any shipper, consignee, or product, will be accepted in interchange or handled locally on any rail-

(G) Nothing in these rules shall be construed to prevent any carrier or carriers from loading, or permitting to be loaded, refrigerator cars with clean freight which will in nowise render cars unfit for transporting perishable products or commodities shown in item 1130 of tariff, as amended, requiring protective service, for movement to or in the direction of the owner or in reasonably direct home route when such handling is in the interest of economy in operation and elimination of empty mileage.

(H) The provisions of this section will not be applicable on traffic originating in territory covered by section No. 2 of this rule.

REFRIGERATION NOTES.

A cold storage plant will be erected at Star City, Okla., the funds for the labor coming from the NRA. The town is to donate the site and citizens will raise the money to buy the material.

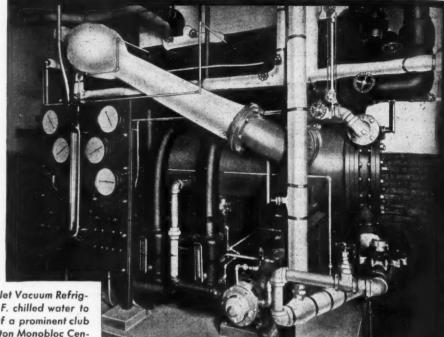
Southland Pecan Co., Inc., Columbus, Ga., has let the contract for erecting a brick cold storage warehouse. Refrigeration plans are by C. T. Baker, 711 Glenn st., S. W. Atlanta. Work is under way and completion is expected in about 90 days.

Dorminy Fitzgerald, Willacoochee, Ga., has purchased a lot for the purpose of erecting an ice and cold storage plant.

Stephen Jamagian is erecting a cold

COOLING WITH STEAM...

WORTHINGTON
STEAM JET
VACUUM
COOLING
EQUIPMENT



Worthington 20-ton Steam Jet Vacuum Refrigeration Unit supplying 45° F. chilled water to the air conditioning system of a prominent club in New York City. Worthington Monobloc Centrifugal Pumps for chilled water and condensate.

Specially applicable to air conditioning systems in public buildings • schools • theatres • stores • restaurants • industrial plants.

For innumerable processes...packing, chemicals, rubber, paper and other industries...using refrigeration at relatively high temperature levels.

- MODERATE FIRST COST
 - EASILY INSTALLED AND OPERATED
 - LOW MAINTENANCE
 - NO CHEMICALS OR VAPORS OTHER THAN WATER

Where conditions require refrigeration equipment of the mechanical compression type, a complete line of Worthington Compressors is available in every size and type . . . for ammonia, freon, CO2 and other gases. These, with the advice of qualified Worthington refrigeration engineers, assure a correct and impartial selection of equipment for any refrigeration project.

WORTHINGTON PUMP AND MACHINERY CORPORATION

General Offices: HARRISON, NEW JERSEY - Branch Offices or Representatives in Principal Cities throughout the World



WORTHINGTON

BUFFAL

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NEW ORLEANS NEW YORK

ST. LOUIS ST. PAUL SAN FRANCIS TULSA WASHINGTO storage plant at 740 H st., Fresno, Calif.

Contract has been let for the refrigeration of the warehouse of the Eugene Dietzgen Co., 945 S. Broadway, Los Angeles, Calif.

R. H. Middlecoff of Wasco, Calif., plans the establishment of a large cold storage plant.

The Kentucky Utilities Co. has leased a building at Mt. Sterling, Ky., and installed cold storage facilities.

The Glendale Distributing Co., Inc., 716 San Fernando Road, Los Angeles, Calif., will add an addition to their cold storage building.

Cold storage rooms are being in-stalled in the Arcade Building on Main st., Ellensburg, Wash., by Ed Schaake and Helen Bacon of the Home Market and Schaake Packing Co.

Consolidated Beef & Provision Co. Consolidated Beer & Frovision Co., 100 E. Exeter st., Baltimore, Md., will make improvements including additional buildings, insulation, cold storage rooms, refrigeration, etc. Wm. F. Stone, jr., 2612 N. Charles st., Balti-Stone, jr., 2612 N. Cl more, is the architect.

ARMOUR FAIR EXHIBIT.

(Continued from page 20.)

Another exhibit shows that Armour and Company makes violin strings, a by-product of sheep, favored by such masters as Kreisler and Heifetz. Strings for other musical instruments and tennis strings, prepared to secure the utmost resiliency and in exacting dimensions, are also displayed.

Soap is also considered as a packinghouse by-product because of the research which has been necessary to perfect cleansing agents for different tasks. Armour chemists, the soap display shows, have even matched the soap to the character of the water available in different sections of the country.

The third exhibit hall is devoted to displays of fresh and prepared meats, lard and shortening.

Fresh and Processed Meat Featured.

The highlight of this section is the case where an observer can cut a side of beef by pressing a series of buttons. When a button is pressed a light goes on, showing the cut of meat at the proper place in the outline of a steer, and simultaneously a neon ring flashes around a platter containing the cooked meat. Less elaborate displays of sim-

ilar design show the various cuts and cooked dishes of pork, lamb and veal.

Many of the 197 varieties of prepared meats manufactured by Armour and Company are displayed on the east side of the food room. Such canned products as corned beef hash, corned beef, beef stew, Irish stew, chili con carne, bet temples have sandwich spreads. hot tamales, ham, sandwich spreads, Vienna sausages, beef tongue and pickled lamb tongue are offered to the housewife as foods for the regular menu, which may also be kept on hand for emergencies. Many kinds of saufor emergencies. Many kinds of sau-sage and meat loaves are also shown in this exhibit.

There is a section, of course, devoted to Star ham and Star bacon, and a changing, lighted display tells the story of "fixed flavor," the process which begins with the selection of the choicest hogs and involves scientifically-controlled curing and smoking to insure a uniform, flavorful product.

This same regard for quality control is carried over into the produce business. Purchasers of Cloverbloom butter, eggs, cheese and poultry are told that the Armour trade mark guaran-tees products of unvarying quality.

A Place for Dealers to Meet.

The Armour building also contains a restaurant where the company's products are prepared and offered to the public. The dining room is circular in public. The dining room is circular in shape, looking out over the water. Out-side wall of the room is composed en-tirely of windows, creating one of the most delightful restaurants on the fair

Two specialties which Armour offer in their restaurant have become famous among Chicagoans and World Fair vis-itors. One of these is roast beef. It is from the finest steer meat available and is served in large slices cut fully one-half inch thick. The other dish, which is much talked about, is ham and sweet potatoes. The plate is complete-ly hidden under several slices of delicious baked ham. And the sweet pota-toes, though not an Armour product, are cooked to perfection.

On the floor above the restaurant is the Armour dealers' room, a lounge reserved for customers of the company everyone of whom has been supplied with a card of admission. This lounge provides the opportunity for retailers from all sections of the country to meet, exchange ideas and discuss their prob-

lems. Dealers may also make this room headquarters for receiving mail, information and meeting obtaining friends.

Latest Design Refrigerator Car.

A large, bright yellow refrigerator car capable of transporting fresh meat for more than 100,000 meals stands on a siding south of the Travel and Transport building. The car, a unit of the Armour Refrigerator Line, will remain there for the duration of the fair to commemorate the sixty-fifth anniversary of the shipment of fresh meat by real

The car shown at the fair embodies latest developments in scientific con-It is insulated throughout struction. with five thicknesses of wood, alternatwith five thicknesses of wood, atternating with heavy paper and two thicknesses of one-inch felt. Air spaces between the materials provide additional insulation. Walls are 8 in. thick. A specially-designed roof affords protection from the direct heat of the sun.

The car is water tight and air tight. There are four cylindrical brine retaining ice tanks in each end of the car and an even temperature is maintained by varying the amount of salt mixed with the crushed ice which fills the compartments. Every car is thoroughly cleaned with live steam and soda after each trip. The wheels and understructure are of special design for safe and smooth riding in high speed trains.

The first refrigerator car invented by William Davis of Detroit was mere-ly an icebox on wheels. Ice was placed on the floor of the car. In 1876 Armour began regular shipments of dressed beef from Kansas City in improved refrigerator cars. Showing of the car at World's Fair will mark another major anniversary in the packing business. Fifty years ago Chicago established the record of marketing 1,000,000 cattle annually.

Much thought and study was given to the designing and execution of this Armour exhibit plan, in which advertising manager T. F. Driscoll and vice president I. M. Hoagland had a chief part, with the assistance of art director O. A. Garson. The exhibit is in charge of Prof. F. H. Helmreich, formerly of Ohio State University, who is the retail merchandising expert of the company. He is assisted by Henry Stepp, and various members of the Armour organization act as hosts in the Armour Dealer Room from day to day.

100% PURE UNITED'S CORK BOARD United Cork Co.'s factories Lyndhurst N. J.

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nsulation

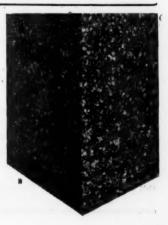
Cold Storages, Tanks, Refrigerators, Etc. Cork Pipe Covering for Brine and Ammonia Lines. Granulated and Regranulated Cork. Cork Brick and Cork Tile.

Installations at lowest Contract Prices consistent with good workmanship

BRANCH OFFICES

Baltimore Boston

Chicago Cincinnati Hartford Milwaukee Philadelphia Pittaburgh



PROCESS EQUIPMENT

Of Carbon, Alloy or Clad Steel - Welded or Riveted





Jacketed Rendering Tank

COMPLETE PRODUCTION FACILITIES

An organization with more than fifty years' experience in building Pressure Vessels and Fabricated Plate Work.

Boiler Shops, Welding Shops, Pattern Shops, Foundry, Machine Shops.

Plate Bending Press capable of bending plates cold up to 4 inches thick.

Perfected fusion welding technique.

Class I Welders.

Furnace for stress relieving.

300,000-Volt X-Ray Machine.

Chemical and Physical Laboratory.

C-E Process Equipment can be furnished welded or riveted, as desired. Material may be carbon, alloy or clad steel. Vessels may be any dimensions up to shipping clearance limits. Equipment fabricated to order.



COMBUSTION ENGINEERING COMPANY, INC

C-E PRODUCTS: Pressure Vessels, Fabricated Plate Work, All Types of Pulverized Fuel Systems, Mechanical Stokers, Boilers, Complete Steam Generating Units, Water Cooled Furnaces, Economizers and Air Heaters.

A Page for Purchasing Departments

NEW SYNCHRO VALVE.

This valve, manufactured by the Bristol Company, Waterbury, Conn., is intended primarily for use on air operated control systems. It is said to respond immediately to air pressure changes and the stem position for a given pressure is the same whether pressures are rising or falling. There is no hysteresis or friction loss in the

top movement, due, the manufacturers claim, to correct construc-

The construction is said to simplify maintenance and servicing of the valve. Ample space is provided for renewing stem packing without disturbing the adjustments. The top may be renewed or the spring replaced without changing the setting of the spring follower. Union and valve bodies of either V-port or single seated construc-

tion are available with body material and trim to meet the demands of almost any industrial process.

TRAM RAILS AND EQUIPMENT.

New York Tramrail Co., Inc., has just been chartered under the laws of the state of New York, with offices at 1261 Broadway. Roy W. Magnuson, manager for the Worcester Tram Rail Company in the New York district for several years, will be in charge of sales and management. Frank T. Egan, also formerly with Worcester Tram Rail Company, will handle installations and service work, with the aid of experienced and capable mechanics.

The new company, in addition to overhead track systems, will handle overhead track scales, trolleys, smokehouse doors, cages, trucks, tables and other equipment used in meat packing and provision plants, abattoirs and wholesale and retail markets.

MUNDET CORK AGENTS.

McCormick Asbestos Co., 1400 Block, Moreland Ave., Baltimore, Md., have been appointed agents for the Baltimore territory by the Mundet Cork Corp., 450 Seventh ave., New York City, manufacturers of Mundet "Jointite" cork board for cold storage purposes and roof insulation, cork pipe covering for all low temperature lines, bevelled cork lagging for tanks and coolers, cork floor tile, cork bulletin board, cork isolation against machine vibration, a national organization ready to furnish quick and competent specification and construction information.

New Trade Literature

Brief reviews of advertising literature of interest to operating and merchandising executives in the meat packing and allied industries. Copies of the publications mentioned here may be obtained by addressing those issuing them, or THE NATIONAL PROVISIONER, 407 S. Dearborn st., Chicago Ill.

Fresh Process Casing Cleaning. All-bright-Nell Co., Chicago, Ill.—Fresh cleaning of hog casings offers so many advantages over other methods that it is only a question of time until it probably will be used exclusively in the meat packing industry. Packers who are not familiar with the process will find it completely described in a four-page, two-color folder recently issued. The equipment used in the process is also illustrated, and a typical floor plan of a hog casing cleaning room is shown.

Niagara Brine Spray Cooler. Niagara Blower Co., New York City.—Illustrates and describes the all aluminum unit cooler—series 300—designed to meet the severe conditions of meat plant use and to stand up longer under the corrosive influence of brine. This cooler, the bulletin states, is manufactured in 7 sizes giving 28 combinations of arrangement to meet required capacities.

Wilbin Electric Temperature Regulator. Wilbin Instrument Corp., 40 East 34th st., New York City.—A four page folder of interest to the packer who secures accuracy in processing through automatic temperature control. The folder describes a new line of temperature control instruments embodying novel and interesting features and describes their application. In these new instruments a heat motor of new design is employed to operate the valve.

Canning. F. H. Langsenkamp Company, 227-239 E. South st., Indianapolis, Ind.—This catalog contains illustrations and descriptions of all the machinery and equipment necessary for canning operations such as steam jacketed kettles, tanks, feed water heaters, slush pumps, brine pumps, trucks, thermometers, etc. The catalog is well illustrated. In the front of the book is a foreword in which it is stated that the company has the largest stock of non-ferrous metals in Indiana, including brass, copper, bronze, lead, aluminum, monel, nickel and stainless steel in tubes, rods, sheets and extruded shapes.

Brown Thermometers and Pressure Gauges. The Brown Instrument Company, Philadelphia, Pa.—This catalog features the new Brown thermometer and pressure gauge line. These thermometers and gauges are available in indicating, recording and controlling types and have several new features as follows: Universal case, electric chart drive, automatic pen release, combination door handle and lock, toggle switch for chart drive, etc. The catalog is unusually well illustrated and contains considerable useful information for the plant man.

Four Steps to Dependable Meat Profits. Toledo Scale Co., Toledo, Ohio.

On page one is illustrated a side of beef which shows both wholesale and retail cuts. The second page shows the exact cost of each cut, depending upon the cost price per pound of the carcass. The third page shows the price each cut should be sold at to return the desired margin of gross profit. The fourth page shows the importance of determining accurately the amount of money received for each cut.

Short Cuts to Power Transmission. Flexible Steel Lacing Co., 4607-31 Lexington St., Chicago, Ill.—This book is a thorough revision, with new chapters added, of a book with the same title which the company has published in years past. It contains all information needed in solving any ordinary belt transmission problem, a discussion of belting of all types, extremely informative material on the subject of belt joints and good transmission practice, besides a mass of useful associated tables and data.

Johns - Manville Packings. Johns-Manville, 22 East 40th St., New York, N. Y.—A new 48-page catalog of this company's complete mechanical packing line. Over 60 different types of packings are described and illustrated. Among the new materials represented will be found the most recent development in braided packing, known as Interlocked Braided Asbestos. The catalog contains a complete table of recommendations showing the type of packing best suited for each requirement. A section is also devoted to a discussion of methods of installing packings and the factors upon which satisfactory results mainly depend.

Truck and Trailer Size and Weight Restrictions. The Four Wheel Drive Auto Co., Clintonville, Wis.—This handbook is of convenient pocket size of fifty-six pages. The laws of each state, governing the size and weight restrictions of trucks and trailers, are arranged in alphabetical order for quick reference. The interpretations of the laws are arranged in tabular form and are approved by a responsible public official of each state, whose signature appears below the interpretation.

Ice and Frost—Large Enclosed-type Ammonia Compressors. Frick Company, Waynesboro, Pa.—This bulletin is very complete and should be of definite interest to anyone dealing with refrigerating machinery. A few of the chapter headings are as follows: The Food Industries, Ice-making and Cold Storage, Architectural Work, Air Conditioning, Capacity Controls, Dual-Pressure Machines, Drives and Lubrication. The center spread is taken up with a detailed description of a compressor.

Enduro, Republic's Perfected Stainless Steel. Republic Steel Corporation, Youngstown, Ohio.—This brochure contains a large fund of information on the various applications of Enduro Stainless Steel—its fabrication, properties, shapes and finishes available, and a list of distributors who maintain warehouse stocks. In writing for a copy, the bulletin should be identified as No. 124.

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THE PREFERRED MACHINE for preparing

Government Canned Roast Beef

Unequalled for Coarse-Chopped Sausage

This sturdy machine is highly efficient in the cutting of all kinds of meat. It gives unexcelled service in the manufacture of Salami, Holsteiner, Head Cheese, Canned Meats, etc. Clean cutting, fast in operation. Unloads automatically!

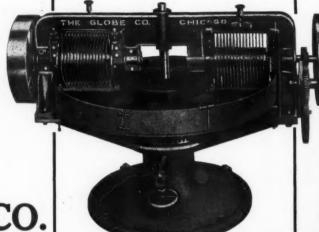
The Chicago Lightning Cutter is fast, simple and efficient. The meat is placed on the revolving table and passes under the rotating knives. Cuts 150 lbs. of meat at each filling, in three minutes time. Clean-cutting principle assures higher quality sausage, lower operating costs. Complete particulars gladly sent.

Write!

THE GLOBE CO.

818-28 West 36th Street

Chicago Lightning Cutter
SPECIFICATIONS



Also furnished with direct motor-drive

B. A. I. New Rules Abeling for Adhesives Talks

Do your glues for labeling meat and meat products conform with the latest B. A. I. rulings?

If not, communicate with us and we will gladly give you full information and advice.

National Adhesives Corporation

820 Greenwich St., New York . Chicago, San Francisco, and all principal cities.

Provision and Lard Markets

WEEKLY REVIEW

Market Fairly Active—Prices Irregular
—Drought a Factor—Stock Yard
Strike Unsettling—Movement Interrupted—Hogs Easier—Cash Trade
Moderate—Long Pull Outlook Strong.

ring

Market for hog products the past week experienced a fairly good volume of trade, but prices were irregular. Lard, after making new season's highs, reacted about 1/4c lb. from the best levels. The drought continued an important factor, the unusually excessive temperatures in the West, Northwest and parts of the South burning up crops and forcing larger marketings of livestock than usual.

In addition, a strike for higher wages and shorter hours at the Chicago stockyards had an unsettling influence upon the general market, while the very warm weather undoubtedly served to curtail somewhat the consuming demand for meats. These factors, while temporary influences, are not looked upon as effective for the long pull, in fact the future outlook is one of decided strength.

There has been serious losses to the corn crop the past week as a result of weather conditions. Estimates have been current, credited to one prominent expert, of 1,700,000,000 bu. or some 400,000,000 bu. under the Government July 1, figure, compared with a final crop last year of 2,330,000,000 bu. The corn situation, taken into consideration with the large losses in oats, hay, pastures, and barely, can have only one result—high feed costs for the future.

Livestock Marketings Large.

Livestock being forced on the market on account of drought and lack of water and feedstuffs will mean lighter pressure of arrivals later on. So far as lard is concerned, the relatively small hogcrop must result in lighter lard production during the next year.

Demand for meats was curtailed considerably by the unusual warm weather which overspread practically the entire country. However, trade on the whole was on a fair scale. Movement of hogs in the West was slightly larger than the previous week, but moderate compared with a year ago. Marketings totaled 456,600 head, compared with 439,600 head the previous week and 476,600 head the same week last year.

Hog Prices Drop.

Government purchases of cattle from drought sections and for relief purposes were reported to have totaled over 1,000,000 head. The Federal Surplus Relief Corp. has had slaughtered and canned about half of these cattle. The movement of cattle from seriously affected droughty sections to other sections where feed and pastures are available continued.

Average weight of hogs received at Chicago last week was 246 lbs., compared with 249 lbs. the previous week, 257 lbs. a year ago and 260 lbs. two years ago. Average price of hogs at Chicago at the beginning of the week was 4.40c, compared with 4.60c the pre-

vious week, 4.40c a year ago, 4.65c two years ago and 6.25c three years ago. Top price of hogs at Chicago dropped to 4.55c, compared with a recent high of 5.25c.

Unsettled political conditions in central Europe came in for some attention in the hog products markets, but generally the foreign situation had little effect. Exports of lard for the week ended July 14 were 4,254,000 lbs., compared with 4,657,000 lbs. last year. From January 1 to July 14 exports have totaled 278,023,000 lbs., compared with 319,219,000 lbs. the same time last year. Exports of hams and shoulders for the week were 457,000 lbs., compared with 1,812,000 lbs.; bacon, 269,000 lbs., compared with 283,000 lbs.; pickled pork, 342,000 lbs., compared with 64,000 lbs. last year.

PORK—While demand was kept down at New York by very warm weather, the market ruled decidedly steady. Mess was quoted at \$19.75 per barrel; family, \$21.00 per barrel; fat backs, \$14.00@ 19.00 per barrel.

LARD—Cash demand at New York was rather moderate, and prices were a shade softer than of late. Prime western was quoted at 4.85@4.95c; middle western, 4.70@4.80c; New York City tierces, 4½c; tubs, 7c; refined Continent, 4%@5c; South America, 5@

5%c; Brazil kegs, 5%@5%c; compound, %c higher than the previous week, with car lots at New York quoted at 8c; smaller lots, 8%c.

At Chicago, regular lard in round lots was quoted at July price; loose lard, 60c under July; leaf lard, 65c under July.

BEEF — Demand was moderate at New York but prices ruled steady. Mess was nominal; packer, nominal; family, \$13.50@14.50 per barrel; extra India mess, nominal.

See page 38 for later markets.

PUERTO RICO MEAT AWARDS.

Awards for lard and sausage for shipment to Puerto Rico were made by the Federal Surplus Relief Corporation on July 21 under schedule 72. The lard awards were made to Armour and Company and to the Rath Packing Company and the sausage awards to Armour and Company.

Of the 765,000 lbs. of lard to be shipped, 365,000 lbs. will come from the Kansas City plant of Armour and 300,000 from the company's Omaha plant. The Rath Packing Company will supply 100,000 lbs. The price range was

Hog Cut-Out Values Are Better

WITH the exception of Monday and Wednesday of the current week, no regular hog market was established at Chicago. This was due to the strike of livestock handlers called early Tuesday morning. On Wednesday sales to clear up the yards were made and a market established but after this the market was closed until the strike is settled.

Only about 50,000 hogs came to Chicago during the first four days of the current week and approximately 30,000 of these were directs. The market was lower on Monday and failed to rally on Wednesday. All averages were under those of a week earlier.

This situation was not due to the labor situation in the yards so much as

it was to the excessively hot weather which prevailed throughout practically the entire country and which resulted in a very slow situation not only on fresh pork but on cured meats as well. The competition offered the pork trade by large quantities of medium priced beef also was a factor.

Most of the good to choice 220- to 300-lb. butchers brought \$4.60 to \$4.65 with the best light weights 10c higher. Top for the week was \$4.80, compared with \$5.00 a week earlier, \$4.80 a year ago and \$5.15 two years ago.

The following test, worked out on the basis of live hog costs and green product prices at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE shows better results than those of a week earlier. Average costs and credits are used.

	160 to 180 lbs.	180 to 220 lbs.	240 to 250 lbs.	250 to 300 lbs.
Regular hams	31.94	\$2.07	\$2.04	\$1.96
Picnics		.47	.45	.41
Boston butts		.45	.45	.45
Pork loins		1.02	.90	.79
Bellies, light		1.52	1.10	.45 .79 .33
Bellies, heavy		****	.34	.93
Fat backs		****	.20	.34
Plates and jowls		.15	.15	.19
Raw leaf		.13	.13	.13
P. S. lard, rend. wt.		.93	.85	.77
Spareribs		.08	.08	.08
Regular trimmings		.15	.14	.14
		.04	.04	.04
Feet, tail, neckbones	0%	.04	.08	.04
Total cutting value (per 100 lbs. live wt.). Total cutting yield		\$7.01 69.00%	\$6.87 70.50%	\$6.56 71.50%
		A-4-1 A	Anadlas Assess	. Abone Abo

Total cutting vield ... 68.00% de.00% 70.50% 71.50% 71.50% Crediting edible and inedible offal values to the above totals and deducting from these the cost of well finished live hogs of the weights shown plus all expenses, including the processing tax of \$2.25 per cwt. alive, the following results are secured:

Loss per cwt. \$.08 \$ 1.11 \$.33 \$.60

Loss per hog ... 14 ... 22 ... 78 1.65

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Sturdiness

backed up by Performance

Strong, sturdy ham boilers are a necessity. but they must back up their strength and long life with results. ADELMANN Ham Boilers do this and more. Throughout their long life they perform efficiently and economically, producing boiled hams of such superior quality that they repay their low cost many times because of decreased costs and the multiplied profits.

The exclusive elliptical yielding springs distribute their steady, even pressure over the entire cover. Cover tilting is eliminated-hams are allowed to expand while cooking. The self-sealing cover insures that the ham will cook in its own juice, greatly increasing quality and flavor.

ADELMANN Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta Metal. Write for complete details and trade-in schedules today!



No.	Capacity	Length	Width	Depth
1-0-E 2-0-E 6-0-E 02G-E 02X-E	8 lbs, 12 lbs, 15 lbs, 10 lbs, 12 lbs,	11 12 12% 12 11	51/2 61/4 61/6 51/2	41/2 51/2 51/2 51/4 51/2

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Cold Air Flon

Insulated surface, to eliminate condensation forming on Unit. (No water to soak products.)

2. Expels cold air to TOP of body to keep body temperature uniform.

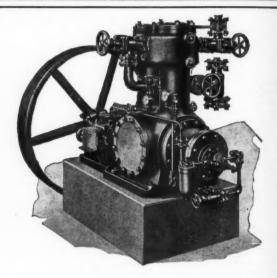
Maintains 40° - 50° temperature.

Motor driven fan; off car battery.

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from \$8.871/2 to \$8.97 per hundred- GOVERNMENT RELIEF PROGRAM. weight.

A total of 189,000 lbs. of farmer style sausage will be shipped, 100,000 lbs. of this coming from the Chicago plant of Armour and 89,000 lbs. from the Kansas City plant. The Chicago price was \$15.09 per cwt. and the Kansas City price \$15.29.

NORWAY HAS A PORK SURPLUS.

Norway changed from a pork deficit to a pork surplus country during the winter of 1933-34, according to the vice-consul at Oslo. Hog census figures indicate that on April 3, 1934, Norway had about 460,000 hogs on hand, numbers having advanced annually since 1929 when they stood at 289,000 head. An expanded dairy program has been an important factor in the enlarged hog enterprise in the last two years, the bulk of the output having sought an outlet in Great Britain.

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Norway is not one of the countries Norway is not one of the countries exporting to Great Britain under a definite quota, but it is included in the allowance made for all non-quota foreign sources of supply. The reported unsatisfactory position of Norwegian hog producers indicates that an insufficient share of total modulation has ficient share of total production has been able to benefit from the general advance in British cured pork prices experienced after imports were placed under control. Norway has not been interested until recently in offering a product which is competitive with that of Denmark or other countries established in the export market. It is be-lieved that production will be allowed to decline to the requirements of the domestic market.

HUNGARIAN LARD TO GERMANY.

Improved outlets for lard in Germany and Czechoslovakia ran exports from Hungary up to 2,136,000 lbs. for May, 1934, according to the Belgrade office of the Foreign Agricultural Service. of the Foreign Agricultural Service. June exports are placed preliminarily at 1,764,000 lbs. Average exports of Hungarian lard stood at 536,000 lbs. for the period January-April, 1934, and at 1,107,000 lbs. monthly for the year 1933. Hungary now has an annual outlet in Germany for 15,432,000 lbs. of neutral lard and 6,614,000 lbs. of pure neutral lard and 6,614,000 lbs. of pure lard and unmelted lard effective last April. There is also a considerable barter business in Hungarian lard with Czechoslovakia. At present, Yugoslavia is exporting limited quantities of lard. That country also is working to obtain a share of the German market on a quota basis. Slaughter of lard hose is relatively heavy at present lard hogs is relatively heavy at present in view of reduced feed supplies at advancing prices. Some decline in export supplies of lard is anticipated for later in the season.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended July 21, 1934:

Point of origin.		C	on	an	no	d	li	ļ,	7.							Amount.
Argentine-Car	ned	n	ne	a	ts					۰		۰				18,000 lbs.
Brazil-Canned	me	at	8								٠				 	234,000 lbs.
Canada—Bacon									٠		0				 	2,624 lbs.
England-Baco	n									٠						560 lbs.
Engiand-Meat	Dro	ď	ic	ŧя												56 lbs.
Finland-Sauss	ge															1.144 lbs.
France-Livern	aste									_						385 lbs
Germany—Han													÷		 	. 3.921 lbs
Germany—Saus	REE															3.503 Iba.
New Zealand-	-Lam	ib.	0	ni	R											. 103 lbs
Uruguay-Canr	ned 1	me	a	ts											 	41,400 lbs

(Continued from page 18.)

second committee was named to coordinate all government operations in the relief cattle buying programs. This committee will organize and adjust the committee will organize and adjust the number of cattle purchased to the number shipped and slaughtered and will allocate the volume of processing by different methods. An orderly flow of these relief cattle to the processing plants, through allocation of regional quotas for shipment, has been difficult to maintain because of local pressure for speeding up the purchases and more for speeding up the purchases, and more cattle have been moved toward the plants than there were facilities to han-

Still a third committee, with repre-sentation from the Farm Credit Ad-ministration, as well as from the other agencies named, is attacking the problem of the entire drought situation in its relation to the depletion of the feed supply, the reduction in the number of animals on farms which can be carried through the coming winter, the ex-traordinary slaughter of both sheep and cattle that will be required, the neces-sary expansion of facilities for producing evaporated milk and similar dairy goods in order to enable the dairy industry to provide an adequate supply of its products in spite of reduced feed supplies, and the available facilities for canning and preserving vegetables and other foods for possible future use in emergency regions.

Money Spent for Cattle.

Cattle already purchased by the Agricultural Adjustment Administration to the close of business on July 23 total 1,363,332 head, while condemnations in the same period amounted to 139,244 the same period amounted to 139,244 head. These purchases were made in Minnesota, North Dakota, South Dakota, Wisconsin, Arizona, Oklahoma, Nevada, Texas, Wyoming, Montana, New Mexico, Nebraska, Colorado, Utah, Idaho, Oregon, and Kansas. Actual shipments of purchased cattle under Federal Surplus Relief Corporation auspices, amounted to only 574,095 head up to 4 n.m. Saturday July 21 up to 4 p.m., Saturday, July 21.

Total payments which had been certified to the close of business on July 21 amounted to \$6,899,189, of which benefit payments were \$2,459,242 and purchase payments totaled \$4,439,947. These payments do not cover all cattle Usually there is a spread of several days between the date of purchase and the date of payment, due to the requirements of accounting procedure.

QUARTER BILLION TO FARMERS.

Rental and benefit payments to producers cooperating in production-ad-justment programs of the Agricultural \$228,633,676.41, up to June 30, it was announced this week. Of this cumulative amount, cotton producers in 18 states had been paid \$139,525,359.58; wheat growers in 37 states had been paid \$68,965,433.17; tobacco growers in 23 states had received \$12,861,632.35, and corn-hog producers in 15 states had been paid \$7,281,251.31.

Rental and benefit payments during June totaled \$28,025,277.62 of which \$18,868,831.20 represented payments to cotton growers, \$592,007.00 to wheat

growers, \$3,338,421.66 to tobacco producers, and \$5,226,017.76 represented payments to corn-hog producers.

The AAA is now in the process of paying approximately \$30,000,000 in second payments for adjustments in the 1934 wheat crop, \$50,000,000 as the first instalment for adjusting 1934 cotton production, \$25,000,000 in first payments to producers adjusting 1934 tobacco production, and \$130,000,000 as the first instalment for adjusting 1934 corn and hog production.

DROUGHT AID FOR SHEEP.

Plans for governmental assistance to sheep growers in the drought area were discussed at a meeting of sheep men and federal agricultural officials at Salt Lake City, Utah, July 25 and 26. Dr. E. W. Sheets, director of the AAA Drought Relief Service, and delegates from the western sheep states were called to the Salt Lake City conference, which likewise was attended by repre-sentatives of organizations interested in the industry and by Harry Petrie, chief of the cattle and sheep section of the AAA, and Dr. W. C. Coffey, of the University of Minnesota drought relief director for the Northwest states.

LESS LARD FROM DANUBE.

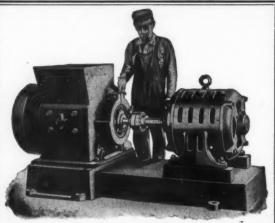
Less lard will be shipped from the Less lard will be shipped from the Danube basin regions during the coming six months, according to the Yugoslavia office of the foreign agricultural service of the United States. This is owing to the fact that a smaller number of hogs were placed on feed during May and June. In recent months the bulk of this lard has come from Hungary and has amounted to about 880,000 lbs. monthly, as the result of a trade agreement with Germany. Reduced outlets elsewhere, together with advancing cost of feedstuffs, have resulted in curtailed fattening operations, it is reported. Last year such coverations were unusually extensive.

BUTTER BIDS INVITED.

Bids to supply 1,000,000 lbs. of fresh or storage butter in one-pound pack-ages for distribution to the needy have been invited by the Federal Surplus Relief Corporation, to be opened July 30.
The grade of butter will be 92, 91 or 90 score. The product will be purchased in the New York and Chicago markets at prices based on the weekly average quotation at the time of purchase. The butter is to be of light to medium salt and it must not contain less than 80 per cent by weight of milk fat, all tolerances having been allowed. Each roll or print will be wrapped in genuine 30-lb, base parchment paper and packed 30 pieces to a box.

AUSTRALIAN EXPORT PORK.

Export hog slaughter in Australia for the period July 1, 1933 to April 30, 1934 totaled 94,985 head, approximately the same as that of the like period a year earlier. During April, slaughter of pigs for export totaled 13,735 head against 11,486 in April, 1933. Stocks of frozen pork on hand for export on April 30 included 5,586 hog carcasses, 69 sides, 1,596 lbs. in pieces and 25,264 lbs. of legs,



Grinders for By-Products Vibrating Screens

Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, gressy cracklings and hash dry rendering materials. 30 sizes and types. For screening greasy cracklings and tankage, let us tell you about the 'Full-Floating' Vibrating Screen.

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GERMANY REGULATES MARKETS.

All the important German livestock markets have been placed under control of the ministry of foodstuffs and agriculture, according to the American consul at Hamburg. The decree be-The decree becomes generally effective August 1 next. As in the control of the dairy industry, the country is divided into 14 districts, within which are set up control bodies of which all livestock marketing organizations are members.

A central control office is located in 33 cities having important livestock markets include as their members all buyers and sellers of livestock using the local market. Local unions are represented by one member each in the district union. The published intentions of the new organization are to so regulate supplies of livestock as to avoid shortages and gluts, to do away with speculation, to reduce handling charges, and to see that producers get a fair price, while keeping prices to consumers at a reasonable level.

GERMANY CONTROLS GRAIN.

Complete control of the sale, handling and processing of grain and grain products in Germany was taken over by the German government on July 16, according to a cable from Assistant Agricultural Attache W. F. Christy at Berlin.

The Ministry of Agriculture was authorized in a law dated June 27, 1934, to exercise a monopoly over the market-ing and processing of grain and grain ommendations, Write! MITTS & MERRILL Builders of Machinery Since 1854

M&MHOG

A single M & M Hog meets all grinding requirements of

rendering plants. Takes fats, bones, carcasses, viscera, etc. Reduces everything to uniform degree of fineness at low operating rost! Let us analyze your requirements and make cost-cutting rec-

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BUILDS PROFITS

Saves steam, power, labor, space. Increases melter capacity. Makes ground product give up fat and moisture readi.

Cracklings, Bones, Dried Blood, Jankage, and other By-Products Pays More... the Stedman Way



STEDMAN'S 2-STACE Ham Mills reduce cracklings, expeller cake, bone, meat scrap, dried blood, etc., to any fineness desired—in one operation—by the 2-STACE method of grinding. Nine -requiring 5 to 100 H.P.capacities 500 to 20,000 pound per hour. Write for catalog 302.

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Foundry & **Machine Works** founded 1834 . Aurora, INDIANA - U.S.A. . .

products, such as already exists for certain other agricultural products. The purpose of the new law is to maintain farmers' income—threatened this year by reduced wheat and rye crops and a feed grain shortage—without at the same time endangering the interests of consumers. This is to be accomplished mainly by a system of fixed prices for bread and feed grains and by compulsory deliveries. PACKERS' CONVENTION PLANS. Market unions in each of the (Continued from page 19.) Space for exhibits will be provided in the Tower and French Rooms on the main floor of the Drake Hotel. These rooms adjoin the Ball Room, in which

the convention sessions will be held. Installation of Exhibits.

Exhibits will be limited to machinery and mechanical aids and supplies used in the meat packing industry.

Booths, with signs giving the name and address of the exhibitor, must be obtained from the Institute of Ameri-can Meat Packers, 59 East Van Buren st., Chicago, at a cost of \$10.00 for each st., Chicago, at a cost of \$10.00 for each booth and sign. If desired, the Drake Hotel can furnish furniture, rugs and other booth equipment. Direct electrical current, 110 volts, will be available. Connections will be made without charge. Should 220 volts be required as a significant of the control of th quired, a nominal charge will be made for running necessary cables.

All exhibits must be in place by 8 a. m., Friday, October 12. The exhibit space will be open to all exhibitors on

and after 9 a.m., Wednesday, October 10, for the installation of exhibits.

Hours of Exhibition.

The exhibits will be open to the public as follows:

Friday, Oct. 12, 8 to 10 a. m. and 5 to 10 p. m.

Saturday, Oct. 13, 8 to 10 a. m. and 12:30 to 10 p. m.

Sunday, Oct. 14, 10 a. m. to 6 p. m. Monday, Oct. 15, 8 to 10 a. m. and 5 to 10 p. m.

Tuesday, Oct. 16, 8 to 10 a. m. and 5 to 6 p. m.

At all other hours the exhibition will be closed.

Applications for Space.

Applications for space from members and associate members will be filled in the order received. In order to assure space to members and associate members, requests for space from non-members will not be filled until after September 12. Any space available then may be reserved by non-members at a charge of \$100 for space and \$10 at a charge of \$100 for space and \$10 for booth and sign. Requests for space reservations should be sent to the Institute, 59 East Van Buren Street, Chicago, marked for the attention of Mr. H. L. Osman. As far as possible, space requested will be reserved.

The Institute will make no charge to members and associate members for floor space occupied by one booth. Space for one booth will be furnished gratis. Any additional space required will be charged for at same rates as apply to non-member exhibitors.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The situation in the tallow market in the East continues one of strength. Prices held the full advances of the previous week, which were the highs of the move and the best levels of the year. There was scattered trading in extra at New York at 4½c f.o.b. but no volume. Smallness of the trade was not due to lack of consumer interest, but was the result of light offerings and a disposition on the part of producers to hold for better levels.

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Consumers were interested at the 4½c f.o.b. level. The drought losses to cattle in the West and Northwest undoubtedly aided the situation somewhat, but in the main firmness was the result of producers being well sold out. There were indications that consumers were in need of further supplies for comparatively nearby needs and to replenish stocks.

At New York, special was quoted at 3%; extra, 4%c f.o.b.; edible, 4%@4%c f.o.b.

At Chicago, the market was rather quiet but firm, with offerings, both prompt and later delivery, scarce. Fair inquiries were reported in the market for nearby shipment. At Chicago, edible was quoted at 4%c; fancy, 4%c; prime packer, 4%c; No. 1, 3%@4c; No. 2, 3%c.

At the London auction this week, 843 casks were offered and 219 casks sold, with prices irregular and 2s 6d lower to 6d higher than the previous sales. Mutton was quoted at 20s 6d@21s 6d; beef, 17s 6d@19s 6d; mixed, 16s@17s 6d. At Liverpool, Argentine beef tallow, July-August, was unchanged at 17s 6d. Australian good mixed at Liverpool, July-August, was unchanged at 17s 9d.

STEARINE—Market at New York was rather quiet but firm, with interest routine. Oleo was quoted at 7c. At Chicago, the market was moderately active but firm. Oleo was quoted at 5%@6c.

OLEO OIL—Position of the market was firm, with offerings well held and demand fair. Trading was routine. At New York, extra was quoted at 6%@7c; prime, 6½c; lower grades, 5%c. At Chicago, the situation was firm, with offerings steadily held and demand fair. Extra was quoted at 6%c.

See page 38 for later markets.

LARD OIL—Market was routine at New York and unchanged. No. 1 was quoted at 6½c; No. 2, 6c; extra, 7c; extra No. 1, 6%c; prime, 9½c; winter strained, 7½c.

NEATSFOOT OIL—Interest in this quarter was also routine, and the market was quiet and unchanged. Cold test at New York was quoted at 16½c; pure, 12%c; extra, 7c; No. 1, 6%c.

GREASES—Situation in the grease markets at New York was distinctly strong the past week. Offerings were moderate and held for better levels in the main, while consumers were in the

market for supplies. There were indications that a fair business had passed, but there was a tendency to keep trade under cover. Strength in tallow, the unfavorable weather conditions for feed grains, and consumer demand for greases served to give the market a lift to new high levels for the move and for the present year.

At New York, yellow and house were quoted at 3% @3%c f.o.b.; A white, 4@44c; B white, 3%@4c; choice white, 4%c nominal.

At Chicago, greases were rather quiet due largely to scarcity of offerings for nearby and future shipment. Inquiries on nearby stuff were fair in volume, and the tone of the market was very firm. At Chicago, brown was quoted at 3%@3½c; yellow, 3½@3½c; B white, 3%c; A white, 4c; choice white, all hog, 4½c.

By-Products Markets

Chicago, July 26, 1934.

Blood.

ge in this market compared

No change in this market compared with last week.

Unit	t.
Ground	
Digester Feed Tankage Materials.	
Trading slow. Last trading on bas	is
of \$1.65 & 10c.	
Unit Ammonia	i.
Unground, 10 to 12% ammonia\$1.65@1.75 & 1 Unground, 8 to 10% ammonia 1.90@2.10 & 1 Liquid stick	0c 0c

Dry Rendered Tankage.

Market continues about unchanged. Trading quiet.

Hard pressed and exp. unground per unit protein \$40@.42%
Soft prad. pork, ac. grease & quality, ton \$25.00
Soft prad. beef, ac. grease & quality, ton \$60.00

Packinghouse Feeds.

Trading continues slow. Prices steady with last week.

					Per 7	Con.
Digester t					9	80.00
Meat and Steam bon	e mea	1. 65%	. special	feed-	-	
ing, per Raw bone	ton				25.00@	27.50 30.00
Raw Done	mont	IOL IS	eaing		44	50.00

Fertilizer Materials.

Ground fertilizer tankage offered at \$1.90 & 10c.

High	grd.	tankage	, ground,	10@13%	
Bone	tank	age, un	rd., low	gd., per	.\$1.90 & 100
ton					@ 2.00

Bone Meals (Fertilizer Grades.)

Market rather dull. Prices a little lower.

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to dade...\$60,00090.00

Mfg. shin bones...\$5.00085.00

Cattle hoofs...\$22,00021.50

Junk bones...\$13.00214.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Jaws, skulls and knuckles are nominally \$20.00@21.00.

	Per ton.
Kip stock	@ 9.00
Calf stock	@12.00
Sinews, pizzles	@12.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles	20.00@21.00
Hide trimmings (new style)	@ 6.00
Hide trimmings (old style)	@ 8.00
Pig skin scraps and trim, per lb	3%@4%c

Animal Hair.

Hair market dull and steady with last

week.	
Summer coll and neld dried	 % 62 % C
Summer coil and field dried Winter coil dried	 1 @ 14c
Processed, black, winter, per lb.,	 6 10 614c
Processed, grey, winter, per lb.	 5 @ 514c
Processed, grey, winter, per lb. Cattle switches, each*	 1 @ 1%0

*According to count.

WOOL MARKET SLOW.

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Sales continue very slow in the Boston wool market, but manufacturers are making inquiries. Offers to make particular purchases for average 12-month Texas of good combing, fine territory wools around 70c, scoured basis, delivered east, are reported to have found only a few odd lots at that level.

Wools were quoted during the week as follows:

as rollows.	
Domestic Fleeces, grease basis-	
Ohio & Penn., fine clothing	26 - 27
Ohio & Penn., fine delaine	30 - 32
Ohio & Penn., 1/4-blood combing	
Ohio & Penn., 1/2-blood clothing	
Ohio & Penn., % combing	32 - 33
	31 - 32
Ohio & Penn., % clothing	29 - 30
Low, ¼ combing	27 - 28
Territory, clean basis-	
Fine staple	82 - 83
	80 - 81
	80 - 81
1/4-blood, staple	81 - 82
%-blood, staple	
¼-blood, staple	
Low, 4-blood	57 - 58

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, July 25, 1934.

Tankage was a little easier in price the past week due to lack of buying demand. Buyers seem to look for lower prices. Blood was inactive and dull.

Some trading in sulphate of ammonia was reported at prices slightly under those quoted by the leading producers.

Fish scrap dropped 25c per unit in price due to the increased catch of fish.

Scattered sales of-cracklings were reported at around 40c and additional material was offered at that price.

FERTILIZER CHIEF IN EUROPE.

Charles J. Brand, executive secretary of the National Fertilizer Association, sailed on July 21 for a brief vacation and business trip in Europe. Mr. Brand will visit in Rome and at other points in Italy and will spend the remainder of his time getting up-to-date information on the plant food situation in Germany and England.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, July 1, 1934, to July 25, 1934, totaled 3,958,259 lbs.; tallow, none; greases, none; stearine, 150,000 lbs.

TO PROMOTE FATS AND OILS.

Organizations representing producers and processors of fats and oils have joined together in the formation of the Institute of American Fats and Oils, to begin operations in Washington, D. C., on August 1. C. O. Moser, vice president of the American Cotton Cooperative Association, will become president and directing head of the new organiza-

Included in the membership are farm organizations representing producers of fats and oils, the American National Livestock Association, the Institute of American Meat Packers, the Institute of Margarine Manufacturers, the Insti-tute of Cottonseed Oil Foods, the American Cotton Cooperative Association, the National Peanut Growers Association and the National Soybean Association.

Purposes of the institute were described by President Moser as the bringing about of "state and national policies that will give preferential conpolicies that will give preferential consideration to the producers of home grown fats and oils and to stimulate increased consumption of these products. The vast accumulation of surpluses of cotton oil and animal fats approximating a billion pounds each, or about three times the normal carryover, is largely responsible for the low prices of cottonseed and to a lesser degree the low prices of hogs and cat-tle. The producers of these products have for several months discussed the advisability of carrying on a national campaign against the importation of foreign vegetable and marine oils and to increase the per capita consumption of domestic fats and oils, which is only slightly in excess of 50 per cent of the per capita consumption in a number of other important countries."

CRUSHERS RALLY FOR DEFENSE.

Dues of crude cotton oil mills holding membership in the National Cottonseed Products Association have been increased to 3c per ton on all seed crushed, effective July 1, 1934. This increase, it is explained by president T. H. Gregory in a letter to members, is to defray expenses of preparing and filing an answer to a complaint recently filed against the industry by the Federal Trade Commission. The complaint eral Trade Commission. The complaint is based on an investigation which began almost five years ago and finished two years ago.

"It is the earnest hope of the board of directors of the association," the letter states, "that an early and satisfactory disposition of the case can be had, and that the cost will be moderate enough to make it possible to lower dues later in the season."

GEORGIA CRUSHERS ELECT.

E. D. Black, Macon, was elected president of the Cottonseed Crushers Association of Georgia at the annual convention of the organization held at Savannah Beach recently. George Thompson of Winsor was made vice president. The new board of directors, of which the president and vice president are ex-officio members, is as follows: Harry Hodgson, Athens, chairman; T. E. Allen, Savannah; A. L.

Murphy, D. M. Berry, P. R. Lamar, J. O. Wilson, P. D. McCarley, Atlanta; Ed Stevens, Dawson; A. J. McGuire, Augusta; Elkin G. Taylor, Moultrie; D. C. Strother, Ft. Valley; H. E. McMath, Americus.

At a subsequent meeting, the new board of directors re-elected W. M. Hutchinson secretary-treasurer, and Miss Louise Maddan assistant, until such a time as the adoption of the code may make other arrangements neces-

OKLAHOMA CRUSHERS MEET.

At the annual convention of the Oklahoma Cottonseed Crushers Association, held in Sulphur, Okla., recently, officers were elected as follows: President, J. C. Brown, Muskogee; vice president, Horace Hayden, jr.; and secretary, J. H. Johnston, both of Oklahoma City; directors: R. K. Wootten, sr., Chickasha; P. A. Norris, Ada; J. D. Garnett, Elk City; A. E. King and Earl Shotwell, Oklahoma City.

MARGARINE TONNAGE TAXED.

Oleomargarine on which tax was paid during June, as indicated by the monthly sale of internal revenue stamps, was as follows:

June, 1934. June, 1933. Lbs. Lbs. Oleomargarine, colored 38,308 42,606 Oleomargarine, uncolored13,831,460 15,535,872



POPULAR BROKER DIES.

Universal grief throughout the cottonseed products industry followed news of the death in New Orleans recently of E. P. Chivers, one of the best-known and most highly-esteemed men in the trade. He had been connected with the industry in many capacities since 1906, first with the Southern Cotton Oil Co. in New Orleans, then in New York with Aspegren & Co., and later as a cottonseed broker on his own account, both at New York and New Orleans.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., July 26, 1934— Cotton oil futures went slightly lower with cotton and hogs. Crude was steady at 5c lb. for Valley; 4%c lb. for Texas. Bleachable was firm at 5% c lb. loose New Orleans with good demand holders asking %@%c lb. higher. The trade is waiting for August 8 crop report before large and aggressive commitments.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 26, 1934. — Crude cottonseed oil 5c lb.; forty-one per cent protein cottonseed meal, \$28.25; loose cottonseed hulls, \$9.00.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., July 26, 1934. — Prime cottonseed oil, 4%c lb.; forty-three per cent meal, \$33.00; hulls, \$11.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., July 25, 1934.

Cottonseed meal continued in its upward swing and registered new highs in all months. Reports of heavy buying overnight at advanced prices, with additional sales during the morning at higher prices, together with better outside markets, contributed to meal's strength. markets, contributed to mean's strength. December traded early in quantity at \$30.00 with \$30.15 bid at the close and bids of \$28.75 for August at the close were unfilled. Trading was well scattered over the list, with a good investment interest in evidence. The close was form at advances of \$25.00. firm at advances of 25@50c.

Cottonseed was higher. However, trading interest was chiefly confined to meal, with offerings only nominal. The market closed 25@50c higher.

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TAX KILLS MARGARINE SALES.

What is reported to have been the first sale of oleomargarine stamps in Idaho in two years was made recently to a stamp collector. A tax of 5c per pound was fixed on this product by the 1931 legislature and this, coupled with lower prices for butter, resulted in such limited sales that no dealers have taken out licenses to handle oleomargarine in nearly two years. The last sale of stamps in the state was in July, 1932.

OLEOMARGARINE TAXES.

Taxes paid on oleomargarine during June, 1934, compared with the same month a year ago are reported by the U. S. Bureau of Internal Revenue as

June, 1934. June, 1933 Oleomargarine, excise taxes.\$ 38,419.05 \$ 43,175.28 Oleomargarine, special taxes 154,482.58 147,585.51 Total\$192,901.63 \$190,760.70

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HULL OIL MARKETS.

Hull, England, July 25, 1934.—(By Cable.)—Refined cottonseed oil, 14s 3d; Egyptian crude cottonseed oil, 12s.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fairly Active—Market Steady—
—Western Drought Partially Relieved—Cotton and Corn Outlook Still
a Factor—Cash Trade Fair—Crude
Quiet and Steady—Sentiment Bullish for Long Pull.

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٥. loose holdera e trade report

> Operations in cottonseed oil futures the past week continued on a fairly good scale, but a hesitant tone developed about mid-week. Prices, after bulging to new highs for the season, reacted moderately from the best levels following rains in Texas, which were hadly needed. However, the drought in Texas was not completely broken, and crop advices from the western belt were largely of an unsatisfactory nature. Unusual heat and drought in the Corn Belt caused serious damage to corn and in some sections played havoc with livestock. Cattle were reported dying by thousands from thirst and lack of pasturage. Conditions generally served to keep down pressure on cottonseed oil, but a strike at the Chicago stockyards was a little unsettling in lard, and reflected back into cotton oil to a moderate extent.

While some in the trade are of the opinion that Texas can still make a good cotton crop, there were others who were satisfied that Texas would do well produce 3,000,000 bales, compared with 4,450,000 bales last year. At the same time, semi-official reports from Oklahoma indicated a probable maximum for that state of 700,000 bales, considerably less than the previous

Crop Damage Helps Prices.

Serious damage to corn was reported from the West and Southwest. Maxi-mum temperatures there were 100 to 110 degrees. It was intimated that one of the prominent crop experts placed the probable corn outturn at 1,700,000,-000 bu., compared with the Government July 1 estimate of 2,113,000,000 bu. Last year's corn crop was 330,000,000 bu.

The seriousness of the corn situation is emphasized by the shortages in the oat and barley crops. Without decided improvement in the corn outlook the balance of the season, excessively high feeding costs appear certain.

With such a situation confronting the trade, there was no desire to press the market on the setbacks. Scattered profit taking and some pit selling materialized when cotton turned softer following the rains, but lack of evidence of sufficient moisture in the western belt again steadied the price structure.

There was some further switching of the nearbys to futures. On the breaks the market appeared to run into sup-porting orders and what some termed investment buying for the long pull.

Cash Oil Trade Fair.

Cash oil trade continued on a fairly good scale. Crude markets were quiet and about steady. Southeast and Valley

were quoted at 5@5%c; Texas, 4%@5c.
Those who study the edible fat situation day in and day out are impressed mainly with the outlook for a decidedly stronger statistical position later on.
They persistently point to the lighter hog crop, the prospective comparative moderate cotton crop, and the drastic grain losses, the latter forcing considerable livestock on the market erable livestock on the market.

The weather report said the week was moderately warm in the southern and abnormally hot in the northern portions of the cotton belt. Scattered portions of the cotton belt. Scattered showers were rather general in the eastern half, but in the west moisture was confined largely to relatively small areas in Texas. In general the crop made satisfactory progress east of the Mississippi River, but in most of the west unfavorable dryness continues.

COCOANUT OIL—Market was dull and featureless, with little or no change and very limited interest. At New York, shipment oil was quoted at 2%c. Spot prices New York were purely nominal.

CORN OIL - Sellers were firm at 5½c. Buyers were showing some interest and attempting to shade the market ½c.

PALM OIL - African oils at New York continued nominal in the absence of fresh offerings. Sumatra oil was quoted at 2½c. Trading was at a standstill.

SOYA BEAN OIL - Shipment oil through September was quoted at New York at 5.5c and later delivery at 5.4c. There was no evidence of any activity in the market.

PALM KERNEL OIL—The situation was purely nominal. Bulk in bond at New York was quoted at 2%@2%c.

OLIVE OIL FOOTS - Market was dull but steady at New York and quotably unchanged; tanks, 6%c; drums, 714c.

RUBBERSEED OIL-Market nomi-

SESAME OIL-Market nominal.

PEANUT OIL—Tone was firm, with sellers asking 5%c f.o.b. southern mills. Available supplies were reported light. Demand was limited.

COTTONSEED OIL -- Spot oil at New York was steadily held, with offerings light. The market, in the main, ings light. The market, in the maket, followed futures. The crude markets were quotably slightly below recent levels but were firm and quiet; Southeast and Valley, 5@5%c; Texas, 4%

Market quotations at New York: Friday, July 20, 1934.

		F	tange-	C1	los	ing-
	Sales.	High	. Low.	Bid.	A	sked
July				600	a	Bid
Aug				600	a	610
Sept	86	620	618	610	a	613
Oct	7	616	615	615	a	617
Nov				618	a	630
Dec	10	639	635	635	a	trad
Jan	107	650	640	642	a	643
Feb				645	a	655
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Sales, including switches, 210 contracts. Southeast crude, 54c bid.

	1	S	a	tu	r	d	ay	7,	J	ľu	ıly	7	2	1,	,	1934.		
July																600	a	Bid
Aug.																600	a	Bid
Sept.							2		6	1	5		6	1	5	615	a	618
Oct.																619	a	622
																624	a	634
Dec.							4		6	34	0		6	4	0	639	a	642
Jan.							4		(34	15		-	64	5	645	a	trad
Feb.												,				646	a	650

Sales, including switches, 10 contracts. Southeast crude, 5 1/4 c bid.

	Mo	nday,	July	23,	1934.		
July		2	625	625	600	a	Bid
Aug			605	605	601	a	Bid
Sept		6	610	604	600	a	605
Oct					606	a	617
Nov					610	a	622
Dec		15	632	625	627	a	trad
Jan			633	633		a	635
Feb					632		642

Sales, including switches, 25 contracts. Southeast crude, 5\(\frac{1}{4}\) c nom.

Tuesday, July 24, 1934.

July				595 a	Bid
Aug				595 a	Bid
Sept	22	600	597	598 a	601
Oct					606
Nov				608 a	618
Dec				623 a	626
Jan	12	630	627	630 a	
Feb				632 a	635

Sales, including switches, 41 contracts. Southeast crude, 5\(\frac{1}{4}\)c nom.

Wednesday, July 24, 1934.

July				585	a	Bid
Aug	1	595	595	596	a	Bid
Sept	8	605	600	605	a	trad
Oct	1	608	608	610	a	614
Nov	1	622	622			trad
Dec				626		
Jan				632	a	635
Feb				634	a	663
						000

Sales, including switches, 15 contracts. Southeast crude, 5@5%c.

Thursday, July 26, 1934.

Aug.					601	600	595	a	599
Sept.						595	595	a	598
Oct.					606	599	599	a	601
Dec.					618	618	617	a	620
Jan.						624	625	a	624

See page 38 for later markets.

GERMAN OILSEED PRICES.

Minimum price guarantees to German farmers raising oilseeds will be continued another year by the German government as a part of its program for the stimulation of domestic production of oils and fats. Flaxseed price minimum is 24.00 marks per 100 kilograms (\$4.17 per 100 lbs.) compared with 30.00 marks per 100 kilograms (\$4.60 per 100 lbs. last year). For rapeseed the guaranteed minimum will rapessed the guaranteed minimum will be the same as last year, 30.00 marks per 100 kilograms, which would be \$5.21 per 100 lbs. at current rates of exchange. German oil mills are authorized to pay these minimum prices to farmers, the government making up any excess over the regular market price.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were moderately active and irregular the latter part of the week due to continuance of Chicago stock yard strike, uncertainty over European political conditions and irregular grain and stock markets. Liquidation and scattered selling were absorbed by commission houses.

Cottonseed Oil.

Cotton oil eased further due to rains in parts of Texas and weaker commodity markets. The tropical storm failed to completely break the drought in the West. Reports of deterioration continue to come from Texas; crude, Southeast and Valley, 5%c lb.; Texas new crop, 4%@5c lb.

Quotations on bleachable cottonseed oil at New York Friday noon were: Aug., \$5.95b; Sept., \$5.95@5.96; Oct., \$5.98@6.00; Nov., \$6.02@6.16; Dec., \$6.19@6.20; Jan., \$6.23@6.25; Feb., \$6.25@6.35.

Tallow.

Tallow, extra, 44c lb. f.o.b.

Stearine.

Stearine, 61/2c lb. plants.

Friday's Lard Market.

New York, July 27, 1934. — Lard, prime western, \$4.80@4.90; middle western, \$4.65@4.75; city, 4½@4%c; refined Continent, 4%@5c; South American, 5%c; Brazil kegs, 5%@5%c; compound, car lots, 8c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, July 27, 1934.

General provision market dull but with signs of improvement. Hams are improving; lard is fair.

Friday's prices were as follows: Hams, American cut, 96s; hams, long cut, 95s; Liverpool shoulders, square, none; picnics, none; short backs; unquoted; bellies, English, 69s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 75s; Canadian Cumberlands, 68s. Spot lard was quoted at 25s 3d.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended July 11, 1934, totaled 53,960 bales against 53,876 bales the previous week and 71,467 bales a year earlier. Prices of first quality product at Liverpool, July 11, with comparisons are as follows:

lows:	July11, 1934.		July12, 1933.
American green bellies Danish green sides		\$16.57 19.23	
Canadian green sides American short green hams.		17.09 21.11	11.79
American refined lard	. 5.75	5.73	9.13

Watch "Wanted" page for bargains.

LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 1,300,088 lbs. of lard and 592,580 lbs. of meat.

Lard exports from the United States for the full week ended July 21 totaled 1,378,537 lbs. against 8,267,323 lbs. for the same period in 1933. For the packer year to date, exports of lard have totaled 295,284,379 lbs. against

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and new subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$48 per year, payable in advance:

The National Provisioner, Old Colony Bldg., Chicago.

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341,328,631 lbs. in the 1932-33 period.

Bacon and ham exports for the week ended July 21 totaled 1,635,250 lbs. against 2,030,300 lbs. a year earlier. For the year to date, exports of these products totaled 100,555,080 lbs. against 53,270,350 lbs. from November 1, 1932, to July 22, 1933.

GERMAN HOGS AND LARD.

Top hogs at Berlin were quoted at \$13.48 per cwt. on July 11, compared with \$11.38 a week earlier and \$9.87 at the same time last year. Lard in tierces at Hamburg was quoted at \$12.79, compared with \$12.77 a week earlier and \$12.38 on July 12, 1933.

AUSTRALIAN SHEEP SLAUGHTER

Australian sheep and lamb slaughter for export during the period July 1, 1933 to April 30, 1934 totaled 1,491,031 sheep and 4,266,604 lambs. This compares with a slaughter in 1932-33 for export of 1,554,764 sheep and 4,919,781 lambs. The April slaughter of both sheep and lambs showed a marked increase over the same month of 1933.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to July 27, 1934, show exports from that country were as follows: To the United Kingdom, 4,398 quarters; to the Continent, 16,826. Exports the previous week were: To England, 129,920 quarters; to Continent, 28,283.

N. Y. HIDE FUTURE PRICES.

Saturday, July 21, 1934—No session.

Monday, July 23, 1934—Old Contracts

—Close: Sept. 6.50b; Dec. 6.90b; Mar.
7.00n; sales none. Closing 30@35 low-

Standard—Close: Sept. 7.60n; Dec. 7.95@8.00; Mar. 8.15 sale; June 8.44 sale; sales 59 lots. Closing 10@20 lower

Tuesday, July 24, 1934—Old Contracts—Close: Sept. 6.66@6.80; Dec. 7.00b; Mar. 7.10n; sales 7 lots. Closing 10@16 higher.

Standard—Close: Sept. 7.55n; Dec. 7.85@7.95; Mar. 8.06@8.10; June 8.31; sales 55 lots. Closing 5@13 lower.

Wednesday, July 25, 1934—Old Contracts—Close: Sept. 6.30@6.45; Dec. 6.40@6.60; Mar. 6.55n; sales 11 lots. Closing 36@60 lower.

Standard—Close: Sept. 7.10n; Dec. 7.50 sale; Mar. 7.65 sale; June 8.00 sale; sales 76 lots. Closing 31@45 lower.

Thursday, July 26, 1934—Old Contracts—Close: Sept. 6.35b; Dec. 6.45b; Mar. 6.55n; sales 4 lots. Closing unchanged to 5 higher.

Standard—Close: Sept. 7.10n; Dec. 7.45n; Mar. 7.80b; June 8.00b; sales 97 lots. Closing 5 lower to 15 higher.

Friday, July 27, 1934—Old Contracts—Close: Sept. 6.20n; Dec. 6.35b; Mar. 6.45n; sales 2 lots. Closing 10@15 lower.

Standard — Close: Sept. 6.75@6.90; Dec. 7.30n; Mar. 7.50 sale; June 7.75 sale; sales 111 lots. Closing 15@35 lower. period. he week 250 lbs. earlier, of these against 1, 1932

ARD. uoted at ompared nd \$9.87 Lard in oted at a week

GHTER. laughter July 1. 1,491,031 his com-2-33 for 4,919,781 arked inof 1933.

ORTS. exports 27, 1934, try were Kingdom, t, 16,826. ere: o Conti-

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Old Con-.80; Dec. Closing

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Ob; Mar. @35 low-0n; Dec. g 10@20

Old Con-.45; Dec. 11 lots.

10n; Dec. June 8.00

Contracts 35b; Mar.

g 10@15

Hide and Skin Markets

PACKER HIDES-Trading continues practically at a standstill in the packer hide market, awaiting some definite news of the plans for removing from the market for a time the bulk of the excess hides from Government slaughtered animals, both cattle and calves. Developments along that line are reported on page 18 of this issue. The proposed plan has now reached the point where the next step is to sell the idea to the tanning interests involved, since it requires their putting up between one and two million dollars in order to obtain further financial assistance through Government agencies.

The only feature to the market this week was the movement by three New York packers of their small production of July native steers at 9c, these run-ning well to heavy weights. There was also some further trading in calfskins at New York and that market appears to be fairly well established at that

A sale of one lot of hides was reported in the Pacific Coast market to a local tanner, and some trading in a moderate way was reported in the South American market at slightly higher

The only trading reported at Chicago was the sale by one packer late this week of 650 June-July native bulls at 5c, or a half-cent down from previous

Quotations are for the most part strictly nominal; bids are lacking and packers are not making any great attempt to move hides under present conditions. One packer has not partici-pated in any of the open trading in repated in any or the open trading in re-cent weeks, and most packers are in-clined to the view that heavy hides will be found to be scarce when trading opens up and prices for those weights comparatively firm. Undoubtedly, a considerable number of hides have been moved recently through Exchange chan-

SMALL PACKER HIDES-No trading as yet to establish this market, which is quoted in a strictly nominal way around 7½ @8c for local small packer all-weight native steers and cows and ½c less for branded. Local small packers making no attempt to sell hides at

In the Pacific Coast market, a sale of amound 7,000 San Francisco hides was reported this week at 6c, flat, for steers and cows, going to a local tanner. This was a half-cent under last previous sale. Outlet very narrow and confined to local tanners due to continuation of longshoreman's strike.

FOREIGN WET SALTED HIDES -South American market active in a limited way this week but prices a shade firmer. A pack of 4,000 LaBlancas sold to Germany early mid-week at 51 pesos, equal to 8†3c, c.i.f. New York, as against 50 pesos or 8%c paid last week. Later, 4,000 B. A. steers sold to Europe at 51 pesos or 8†3c, some figuring 8†3c.

COUNTRY HIDES-There has been practically no market on country hides

recently. Demand has been lacking and it is difficult to secure the nominal prices being quoted; on the other hand, holders cannot afford to sell at the holders cannot afford to sell at the prices obtainable at present and any distress offerings result only in very low bids. All-weights, 47@48-lb. av., generally quoted around 6c untrimmed and 64@64c trimmed, selected, delivered Chicago. Heavy steers and cows 5@54c, nom. Buff weights generally listed 642@64c, with buyers' ideas not over 6c. Trimmed extremes quoted 742@8c, as to buyers' and sellers' ideas. Bulls 3@34c; glues about 4c. All-weight branded 444@5c, flat, less Chicago freight. cago freight.

CALFSKINS-Trading will be necessary to establish the market on packer calfskins, and apparently nothing can be done along this line until plans for withholding part of the recent heavy slaughter from the market have taken definite shape. One packer moved June lights, and another packer part of June lights, some time back. Nominal quotations at present are around 12c for preferred northern point heavies, 11c for River point heavies, and 10½@11c for lights; one packer offering June heavies at 13c for northerns and 12c for River points.

Chicago city calfskins quiet; the 10/15-lb. sold last week in a good way at 9½c, with buyers talking around 9c at present; 8c is still bid for the 8/10-lb. and declined, asking 8½c. Outside cities, 8/15-lb., quoted around 8% @9c; mixed cities and countries about 8@ 8\(\frac{4}{c}\); straight countries around 7c. Chi-cago city light calf and deacons still 65c bid, 70c asked.

KIPSKINS-Last trading on packer kirskins, two weeks ago, was at 10%c for June northern natives in a fairly good way, southerns at 9@9%c; last open trading on over-weights was at 9c for northerns.

Car of Chicago city kipskins sold this week at 9c, about the usual differential under the packer market. Outside cities 834 @9c; mixed cities and countries 8@ 84c; straight countries about 7c.

Packer regular slunks last sold at 60c for June take-off.

HORSEHIDES - Market inclined to easiness and quoted around \$2.90@3.15 for good city renderers, and \$2.65@2.90 for mixed city and country lots, with No. 2's at 50c less.

NO. 2's at 50c less.

SHEEPSKINS — Dry pelts slow around 12@12½c for full wools, short wools half-price. Shearlings slow and generally quoted 60c for packer No. 1's, 45c for No. 2's, and 30c for clips; some interest reported lately, however. Small packer shearlings quoted half-price. Pickled skins have been rather slow recently with last reported sales around Pickled skins have been rather slow re-cently, with last reported sales around \$4.12\% per doz. at Chicago, although some holders have considerably higher ideas, talking \$4.50 or better. Packer spring lambs usually quoted \$1.00 per cwt. live lamb, or 68\%075c each; last confirmed trade was at 97\%c per cwt. Outside small packer spring lambs 50@

New York.

PACKER HIDES-Three New York packers sold July native steers, 4,000 to 5,000, latter part of this week at 9c;

these run to heavy weights for the greater proportion at this point, and last sales of June native steers a month back were at 10 1/2 c. So far as known, packers still holding June and July butt brands and Colorados.

CALFSKINS — Market active this week on collectors' calfskins and fully steady. Collectors sold two cars 5-7's week on collectors callskins and 1411y steady. Collectors sold two cars 5-7's at 75c; also four or five cars of heavier weights, at 90c for 7-9's and \$1.70 for 9-12's, steady prices. Last sales of packer calf, previous week, were at \$1.00 for 7-9's and \$1.85 for 9-12's. The 12/17 yeal kips last sold previous week at \$1.90 for collectors' and \$2.00 for packers' kips; a few packer 17-lb. up sold last week at \$2.45.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended July 21, 1934, were 2,657,-000 lbs.; previous week, 3,762,000 lbs.; same week last year, 4,824,000 lbs.; from January 1 to July 21 this year, 129,763,000 lbs.; same period a year ago, 133,172,000 lbs.

Shipments of hides from Chicago for the week ended July 21, 1934, were 3,409,000 lbs.; previous week, 3,995,000 lbs.; same week last year, 5,290,000 lbs.; from January 1 to July 21 this year, 165,191,000 lbs.; same period a year ago, 154,528,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended July 27, 1934, with comparisons, are reported as follows:

PACKER HIDES.

			nded 27.		Pre		Co	or. week, 1933.
Spr. nat.								
strs	9	@1	On.	934	@1	On		@15%n
Hvy. nat. str		@				lOn		@15
Hvy. Tex.		-			-			-
strs	81/	600	9n	84	60	LOn		@15
Hvy. butt bro				- **				-
strs		600	9n	81	60	LOn		@15
Hvy. Col.	- /			- /				620
strs	8	0	814n	8	0	916n		@1414
Ex-light Tex.		40	0/4	-	40	v /8		(B13
strs		0	71/2		0	71/2		@1314
Brnd'd cows		8	71%		2	712		@1314
Hyr net cove	1	2	8 73		*	9 73		@14
Hvy. nat. cov Lt. nat. cows	71	48	8		*	71/2 8 8 51/2		@14
Nat. bulls	7	3 14	514		3	61/	911/	@12n
Brnd'd bulls.		, 8	573	41	, 3	5n	11 72	@11½n
Calfskins	101	78.	10-	12	386	5n 131/2n	01	202 Par
				10	W	107911	21	@18n
Kips, nat			1014		œ	101/4		
Kips, ov-wt.			91/4	9		91/4	16	@17n
Kips, brnd'd.						8n	15	
Slunks, reg.		@	60			60		@1.10
Slunks, hrls.	.35	@	50 .	35	@	50	40	@50
Light nati						nd Co	olora	do steers

CITY A	ND SM	ALL P	ACKI	RS.	
Nat. bulls 5 Brnd'd bulls . 4½ Calfskins 8 Kips	@ 71/4n @ 51/4n @ 5n @ 91/4 @ 9	5 @ 4½@ 8 @ 50 @	7%n 5%n 5n 9% 9n 60n	11 10 18 15 85	@131/3n @13n @111/4n @101/3n @20n @16n @1.00
Slunks, hrls25	@40n	25 @	40n	35	@40n
o	OUNTR	Y HID	ES.		
Extremes 7½ Bulls 3 Calfskins Kips Light calf 25 Deacons 25 Slunks, reg	@ 5½ 4@ 6% 4@ 8 @ 3½ @ 7 @ 7 @35n @35n @20n @210n	25 6	8 31/4 71/2 7 35n 35n 20n 10n	11 ½ 12 11 ½ 50 50	6011 601214 607 613 6012 665

SHNEPSKINS.

Pkr. lambs68	@75	68	@75	1.30@1.45
Sml. pkr. lambs50 Pkr. shearlgs.	@55	50	@55	80 @90 85 @90
Dry pelts12	@1214		@12	14 @16

Live Stock Markets

CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, July 26, 1934.

CATTLE—Compared with last Friday: Fed steers and yearlings, unevenly steady to 25c lower, instances 50c off. The upturn on the strike market, following early downturn, was hardly a criterion of general market conditions. Light cattle lost the least, and heavy steers the most. Run of both commercial and government cattle was excessive. Fed heifer and mixed yearlings, weak to 25c lower; grassy and warmed up kinds, 25@50c off; all fat grass cows, 25@50c lower; cutters and bulls, weak to 15c down; and vealers 50c lower. Extreme top fed steers with weight, \$9.40; long yearlings, \$9.10; heifer yearlings, \$7.40; bulk fat steers and yearlings, \$5.75@8.00; grassers, \$4.75 down. All grass she stock was at new low for year, about as low as any time in recent trade history. Widespread drought and intense heat wave were basic weakening factors in almost semi-demoralized trading.

HOGS—Compared with last Friday, Wednesday's market was unevenly 10@ 25c lower, all classes sharing downturn. Monday's top, \$4.80; Wednesday's peak, \$4.70; bulk better grade 220 to 300 lbs., \$4.60@4.65; heavier weights, down to \$4.50 and below; desirable 160 to 210 lbs., \$4.00@4.60; choice 180 to 190 lbs., \$4.50; light lights, \$3.50@4.25; pigs, \$2.75@3.25; packing sows, \$3.75@4.25.

SHEEP—Compared with last Friday: Slaughter lambs, 50@75c lower, closing prices being on cleanup basis owing to strike, which also made for unevenness and exaggerated declines on range seconds and feeder material. Sheep were mostly steady; range lambs Monday, \$6.50 to mostly \$6.65; week's top, \$6.75 on natives early; most of week's

natives, \$6.00@6.50; ewes, \$1.50@2.50, top \$2.75; range seconds, \$5.00@5.75.

KANSAS CITY

Reported by U. S. Bureau of Agricultural

Kansas City, Kans., July 26, 1934.

CATTLE—Curtailed supplies locally and handlers' strike in Chicago stimulated demand on most all killing classes, and values are generally 25@50c higher than late last week. Some weakness developed on Thursday's session on inbetwen grades of fed steers which were offered in more liberal numbers. Strictly choice 1,162-lb. fed steers reached \$9.00, equalling year's top made early in June. Other choice light and medium weights sold at \$8.25@8.50. Most of the fed natives cleared from \$6.00@8.00, while straight grass fat kinds ranged from \$2.50@4.50. Prime fed heifers reached \$7.25, but most fed lots cashed at \$5.00. @6.50. Grass heifers sold up to \$3.50, while grass fat cows brought \$1.75@3.00. Bulls are around 25c higher; vealers advanced 50c@\$1.00, with the late top at \$5.00.

HOGS—A rather slow and uneven trade featured the hog market, and closing rates are mostly 5@10c under last Friday. Quite a few unfinished grades were included in the arrivals this week, indicating the effect of continued drought in this section. Late top rested at \$4.50 for choice 200 to 300 lbs., while bulk of more desirable 170-to 325-lb. averages ranged from \$4.10 @4.50. Better grades of 130- to 170-lb. weights sold from \$3.00@4.10, according to weight and finish. Packing sows ruled 15@25c lower, with late bulk selling from \$3.40@3.75, a few \$3.80.

SHEEP—Fat lambs and yearlings met a slow deal all week and closing prices are 25@50c under those of last Friday. Early in week both natives and range lambs reached \$6.00, while at finish most sales ranged from \$5.25@

5.85. Desirable local fed Texas yearlings sold up to \$4.65, while others were taken from \$4.00@4.50. Mature sheep were scarce, and the few offered held at around steady levels. Odd lots of fat ewes sold from \$2.00 down.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., July 26, 1934.

CATTLE—Compared with Friday of last week, current prices of better grade fed steers and yearlings are strong to mostly 25c higher; other grades, fully steady. She stock is unevenly steady to 25c lower. Bulls lost 25c; vealers, steady to 50c lower. Choice 930-lb. yearlings earned \$7.75; long yearlings, 1,070 lbs., \$8.75; medium weights, 1,234 lbs., \$9.50. Small lots heavy heifers sold up to \$7.00; odd head, \$7.25.

HOGS—Compared with last Saturday: Butchers, strong to 5c higher; sows, weak to 10c lower; Thursday top, \$4.50; bulk better grade 190- to 300-lb. averages, \$4.25@4.45; heavier weights and medium grades, down to \$3.75; 170 to 190 lbs., \$3.75@4.25; 140 to 170 lbs., \$3.00@3.75; slaughter pigs, \$2.50@3.00; sows, \$3.50@3.80.

SHEEP—Comparisons with last Friday uncover a net loss of 90c to \$1.00 on lambs and 25@35c on yearlings; aged sheep, strong to 15c higher. Thursday's bulk sorted range lambs, \$5.40@5.75; sorted native lambs, mostly \$5.75; choice fed clipped lambs, \$5.75@5.85; best yearlings, \$4.50; good and choice ewes, \$1.75@2.50; top, \$2.65.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

Economics.

East St. Louis, Ill., July 26, 1934.

CATTLE—Compared with close last week: Fed native steers, mostly 50c higher; low priced natives, steady; western grass steers, steady to 25c lower; mixed yearlings and heifers, steady; cows, 10@15c lower; bulls, 25c lower; vealers, steady. Choice steers

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day of grade ong to , fully steady ealers, 930-lb rlings, eights. heavy , \$7.25. Satur-

higher; ay top, weights 75: 170 70 lbs., \$2.50@ st Frio \$1.00

arlings; higher. lambs, mostly \$5.75@ od and .65.

ltural 1934. ose last stly 50c steady; to 25c heifers,

ulls, 25c e steers

Buyer

son

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averaging 1,277 lbs. established a top of \$9.25, with 1,020-lb. yearling steers at \$9.00. Majority of steers cashed at \$5.00@7.75, with good and choice kinds mostly \$5.85@8.25. Top heifers attained \$6.35; best mixed yearlings, \$6.25; bulk mixed yearling and heifers \$5.25 outs maked yearing and heters, \$3.50@6.00. Most beef cows sold at \$1.75@2.50; top, \$4.00; bulk of low cutters, 75c@1.15. Sausage bulls closed at a top of \$2.75; vealers, \$4.75.

HOGS—Better hogs declined 5@10c during week, while lower grades and lighter weights suffered loss of 25@50c or more. Top Thursday was \$4.85, with bulk of 180 lbs. up at \$4.50@4.80; light lights, \$3.00@4.00; good packing sows, \$3.40@3.75.

SHEEP—Losses of 50c to mostly 75c occurred this week in fat lamb trade, occurred this week in fat lamb trade, sheep holding steady. Small killers paid up to \$6.25 for choice lambs Thursday, packers buying bulk around \$5.75; throwouts, \$3.00; fat ewes, \$1.50 @2.00.

ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., July 25, 1934.

CATTLE-Compared with Friday of last week, grainfed steers and yearlings were mostly 15@25c lower; grassy steers, 25@35c off; fat heifers, 10@15c and common or lower grades, 25@35c lower; cows, unevenly steady to 50c lower; bulls, 10@25c lower; vealers, steady to 50c lower; good to choice fed year-lings steers, \$5.25@7.50; grass steers around \$4.50 down, extremes as low as \$1.25; good and choice fed heifers, \$4.75 @6.90, most grassers under \$4.00, thin winds down to \$1.00; beef cows, \$1.75@
3.75, cuttery sorts down to 75 cents;
common and medium bulls, \$2.00@2.75;
good to choice yealers, \$4.00@5.00, practical top \$5.50.

HOGS—Hog prices are now 20@30c lower than last Friday. Good to choice 180- to 300-lb. hogs were today selling at \$4.25@4.40; a few bigweights, \$3.90@4.00; killer pigs, \$2.25@2.50 or above; stock pigs mainly around \$2.00, and packing sows at \$3.40@3.75, with the bulk at \$3.65@3.70. \$3.65@3.70.

SHEEP — Fat lambs have worked \$1.00 lower than last Friday, and yearlings 50c lower, while slaughter ewes held almost steady. Good to choice native lambs today sold at \$5.75; fat bucks, \$4.75; throwouts down to \$3.50; slaughter ewes, \$1.25@2.25; native feeding lambs, \$4.75@5.25.

SIOUX CITY

Reported by U. S. Bureau of Agricultural

Sioux City, Ia., July 26, 1934.

CATTLE-Most slaughter steer and yearling values are at 25c higher levels this week. Carlots of choice medium weight beeves brought \$8.50@8.60, long yearlings sold up to \$8.00, and the greater share went at \$5.25@7.25. Better grade heifers indicated little change. Other sloughter sha interpretations of the state of the state of the share of the state of the sta change. Other slaughter she stock ruled 25c lower. Carlots of choice heifers cashed at \$6.50, beef cows bulked at \$1.75@2.50, and cutter grades earned \$1.00@1.50 mostly. Medium

grade bulls turned at \$2.85 down; vealers, up to \$4.50 late.

ers, up to \$4.00 late.

HOGS—Hog prices turned lower early, but after mid-week values worked back, somewhat to close 5@10c lower than last week Friday. Week's top reached \$4.45 late for choice 250-lb. butchers. Bulk better grade 210- to 290-lb. weights cashed \$4.25@4.40. Light butchers cleared at \$3.65@4.25, while 140- to 170-lb. selections made \$3.25@3.65. Sows closed largely at \$3.70@3.80 for better grades, with plain \$3.70@3.80 for better grades, with plain kinds down to \$3.25 or below.

SHEEP—Lamb prices are about \$1.00 lower compared with last Friday. Bulk of desirable native lambs sold late at \$5.65 to mostly \$5.75; top, \$5.75. Range lambs appeared in more liberal numbers, and late sales sorted offerings were made at \$5.35@5.65. Yearlings declined fully 50c, with best quoted late at \$4.75. Slaughter ewes held about steady; bulk of sales, \$2.25 down.

CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural

Des Moines, Ia., July 26, 1934.

Late advances in hog prices at 22 concentration points and 7 packing plants in Iowa and Minnesota brought the market back to within 5@10c of last week's close. Late bulk good to choice 220 to 300 lbs., \$4.10@4.40; occional long rolled consignments to casional long railed consignments, to \$4.50; 310 to 350 lbs., mostly \$3.90@ 4.10; 180 to 210 lbs., \$3.75@4.35; most packing sows, \$3.35@3.75, few \$3.80 and above; heavies, \$3.25 down.

Receipts unloaded daily for the week ended July 26 were as follows:

	This week.	Last week.
Frl., July 20		19,700
Sat., July 21	20,900	23,800
Mon., July 23	50,900	49,800
Tues., July 24	16,800	20,800
Wed., July 25		20,500
Thurs., July 26	14,300	24,600

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, July 20, 1934, as reported to THE NATIONAL PROVISIONER: Week

ended. July 20.	Prev. week.	week, 1933.
Chicago	177,273	144,500
Kansas City, Kans 70,356	64,212	54,909
Omaha 47,044	40,841	51,468
St. Louis & East St. Louis 61,701	54,741	69,220
Sioux City 33,136	31,471	53,376
St. Joseph 36,660	34,026	24,586
St. Paul 35,404	30,465	38,641
N. Y., Newark & J. C 33,697	29,502	35,618
Total429,632	402,531	472,318

Watch Wanted page for bargains.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended July 21, 1934:

At 20 markets:	- 6	Cattle.	Hogs.	Sheep.
Week ended July	21	426,000	489,000	292,000
Previous week .		337,000	470,000	292,000
1933		196,000	529,000	336,000
1932		199,000	370,000	307,000
1931		192,000	410,000	327,000
1930		228,000	546,000	326,000
Hogs at 11 man	kets:			
Week ended July	21			.418.000
Previous week				
1933				.437,000
1932				.311,000
1931				.353,000
1930				.485,000
1929				.498,000
At 7 markets:		Cattle.	Hogs.	Sheep.
Week ended July	21	383.000	393,000	173,000
Previous week			358,000	177,000
1933		156,000	375,000	172,000
1932			276,000	190,000
1931		150,000	316,000	227,000
1930			426,000	231,000
1929			435,000	203,000

CANADIAN LIVE STOCK PRICES.

Leading Canadian centers, top live-stock price summary, week July 19: BUTCHER STEERS.

Up to 1,050 lbs. Week week, July 19. \$ 6.25 \$ 5.50 4.65 4.50 3.75 4.75 4.25 4.50 4.50 4.25 4.25 4.25
 Toronto
 \$ 5.00

 Montreal
 5.00

 Winnipeg
 4.00

 Calgary
 4.50

 Edmonton
 3.00

 Prince Albert
 3.00

 Moose Jaw
 3.25

 Saskatoon
 2.50
 \$ 5.50 4.50 4.50 4.00 3.75 \$ 6.00 5.00 4.00 4.50 $3.25 \\ 4.00$ 3.50 3.00 3.50 SELECT BACON HOGS. \$ 9.90 10.15 9.25 8.65 8.90 8.85 9.00 8.85 \$ 7.25 7.50 7.50 6.10 6.20 6.20 6.20 5.75 6.20 GOOD LAMBS. 8.50 7.50 7.00 6.00 5.00 4.50

NEW YORK LIVESTOCK

5.00 4.50

6.00 4.10

TITLE I TOTAL	Tr LII	T ALL A	OCIL.	
Receipts of liv	restoc	k at	New	York
markets for week	ende	ed Jul	y 21,	1934:
	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4.007	7.988	3,473	21.332
Central Union				9.063
New York		3,351	11,665	6,454
Total	6.845	12.783	15.138	36,849
Previous week		18.267	12.878	51,826
Two weeks ago		11,202	13,312	37,066

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RECEIPTS AT CENTERS

•	-			_	-	-		-			_	_
	c	APP	7770	-	A 727		****	-	03	9.0	94	

SATURDAY, JULY 21	, 1984.	
*Cattle.	Hogs.	Sheep.
Chicago 0,000	8,000	8,000
Kansas City 4,500	1,800	500
Omaha 3,000	2,800	600
St. Louis 1,200	4,000	100
St. Joseph 2,300	3,500	1,750
Sioux City 5,100	1,500	1,200
St. Paul 7,700	1,000	700
Fort Worth 300	100	
Milwaukee 200		
Denver 200	300	2,300
Louisville 100	600	500
Wichita 200	500	100
Indianapolis 100	1,500	100
Pittsburgh 100	100	
Cincinnati 600	1,700	500
Buffalo 400	900	100
Nashville 200	500	900
Oklahoma City 500	1,100	100
MONDAY, JULY 23,	1934.	
Chicago 41.000	28,000	20,000

MONDAY, JULY 23,	1934.	
Chicago 41,000	28,000	20,000
Kansas City 15,000	9,000	6,000
Omaha 24,000	15,000	13,500
St. Louis 18,000	14,500	4,000
St. Joseph 3,800	12,000	7,000
Sioux City 22,000	12,000	4,000
St. Paul 20,200	4,500	1,500
Fort Worth 1.000	600	300
Milwaukee 3.500	2,000	200
Denver 2.900	4,200	12,800
Louisville 300	900	300
Wichita 800	1.000	800
Indianapolis 800	5,000	600
Pittsburgh 1,200	1.500	2,500
Cincinnati 2.700	3,500	2,600
Buffalo 2.000	8,000	2,800
Cleveland 1,300	800	1.000
Nashville 200	500	500
Oklahoma City 3,800	1,400	500

"Includes 20,000 government cattle at Chicago; 3,000 at Kansas City; 4,000 at Omaha; 12,000 at St. Louis; 1,000 at St. Joseph; 9,500 at Sloux City; and 12,000 at St. Paul.

TUESDAY, JULY 24, 1984.

†Chicago .												
Kansas Cit	y									8,000	7,000	4,000
Omaha											15,000	10,000
St. Louis										8,000	10,000	4,000
St. Joseph										2,600	10,000	4,000
Sioux City										4.000	10,500	3.000
										3,400	4,500	1,000
Fort Wort										1.000	500	1,000
	-									1,000	2,000	300
										500	900	22,800
Louisville										300	800	800
										500	900	600
Indianapoli	8		-	ï						1.500	5,000	1,000
Pittsburgh											100	200
Cincinnati										800	3.000	2,500
										200	600	100
										200	200	500
										500	600	200
	Ċi	*		*	۰	۰	0 1		 		1.900	300
Carried Office												

*Includes 2,500 government cattle at Kansas City, 1,500 at Omaha, 4,000 at St. Louis, 300 at St. Joseph, and 2,000 at St. Paul.

WEDNESDAY, JULY 25, 1984.

ACR-1		
†Chicago		
Kansas City	8,500 6,000	4.000
Omaha	7.800 10,000	9,000
St. Louis	5,700 10,500	3,500
St. Joseph	4,500 8,500	3,500
Sioux City	7,000 7,000	4.000
St. Paul	4,500 5,000	1.000
Fort Worth	2,100 500	800
Milwaukee	1,000 1,200	200
Denver	700 1,000	7.000
Louisville	300 500	500
Wichita	500 800	200
Indianapolis	800 4,000	800
Pittsburgh	100 800	1.500
Cincinnati	400 3,600	1.500
Buffalo	500 400	700
Cleveland	300 200	500
Nashville	100 900	400
Oklahoma City	3,000 1,500	600
tNo estimate made. Va	rds closed.	

YAO estimate made. xards closed.

*Includes 3,000 government cattle at Kansas
City, 800 at Omaha, 3,200 at St. Louis, 2,800 at
St. Joseph, 4,400 at Sioux City and 3,000 at St.
Paul.

THURSDAY, JULY 26, 1934.

Chicago	200 3.000	8.000
Kansas City	9,500 5,000	3,500
Omaha	10,000 10,000	10,000
St. Louis	6,500 9,500	1.000
St. Joseph	2,000 7,000	3,000
Sloux City	7,000 7,000	4,000
St. Paul	8,800 3,500	7,500
Fort Worth	1,000 400	1,000
Milwaukee	2,500 1,200	200
Denver	400 1.200	3.500
Louisville	200 700	300
Wichita	300 500	400
Indianapolis	800 3.000	800
Pittsburgh	200 600	2,500
Cincinnati	1,900 3,300	1.200
Buffalo	200 300	400
Cleveland	200 200	500
Nashville	500 400	600
Oklahoma City	1,600 800	300
FRIDAY, JUL	Y 27, 1984.	
Chicago		
Kansas City	15,500 8,000	2,000
Omaha	3,500 10,500	4.500
St. Louis	2.200 8.000	2,000
	-,	2,000

LIVESTOCK PRICES AT LEADING MARKETS. Livestock prices at five leading Western markets, Thursday, July 26, 1934, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS	OMAHA.	KANS. CITY.	ST. PAUL
Lt. lt. (140-160 lbs.) gd-ch		\$3.10@ 4.10 3.85@ 4.60 4.50@ 4.75 4.65@ 4.85 4.75@ 4.85 4.75@ 4.80 3.60@ 3.90 3.40@ 3.75 3.35@ 3.65 2.90@ 3.65 1.75@ 3.10	\$3.00@ 3.65 3.40@ 4.15 3.75@ 4.40 4.15@ 4.50 4.35@ 4.50 4.15@ 4.50 3.90@ 4.35 3.70@ 3.80 3.65@ 3.70 2.90@ 3.70 2.90@ 3.70 3.83-244 lbs,	\$3,00@ 4.10 3.40@ 4.40 4.10@ 4.50 4.30@ 4.50 4.20@ 4.50 4.25@ 4.50 3.65@ 3.80 3.50@ 3.85 3.40@ 3.65 2.75@ 3.65 1.75@ 3.65	\$3.25@ 4.25 \$3.75@ 4.50 4.25@ 4.50 4.35@ 4.50 4.35@ 4.50 4.30@ 4.50 5.75@ 3.85 3.65@ 3.85 3.50@ 3.80 2.50@ 3.80
mini omino, omitos de romora:					

Diet Onesto, Chives de Fontois.									
STEERS:									
(550-900 lbs.) choice	QUOTATIONS	6,50@ .5.75@ 3.75@ 2.50@	$7.75 \\ 6.25$	6.00@ 5.25@ 4.00@ 2.25@	$7.25 \\ 5.50$	6.00@ 5.25@ 4.00@ 2.50@	7.15 6.00	6.00@ 5.25@ 4.00@ 2.15@	7.00
STEERS:	MARKET								
(900-1100 lbs.) choice	ACCOUNT LIVE STOCK	6.25@ 3.75@	8.50 6.50	7.25@ 5.50@ 4.00@ 2.25@	$8.00 \\ 6.25$	7.15@ 6.00@ 4.00@ 2.50@	7.65 6.25	7.00@ 5.35@ 4.25@ 2.40@	7.25 5.85
(1100-1300 lbs.) choice		8.50@ 6.50@ 4.25@	8.50	8.00@ 6.25@ 4.50@	8.50	7.65@ 6.25@ 4.25@	7.85	7.25@ 5.85@ 4.50@	8.00
STEERS:		-				-			0.00
(1300-1500 lbs.) choice Good		8.75@ 7.25@		8.50@ 6.75@	$9.50 \\ 8.50$	7.85@ 6.50@		8.00@ 6.35@	
HEIFERS:									
(550-750 lbs.) choice		6.25@ 5.25@ 2.25@	6.25	5.75@ 4.75@ 1.50@	5.75	6.25@ 5.00@ 2.00@	6.25	5.75@ 4.60@ 1.85@	5.75
HEIFERS:		-							
(750-900 lbs.) gd-ch		*****		5.00@		5.25@ 2.25@		4.60@	
MA THE C					-	-			

Good	2.75@ 1.50@ .50@	2.75	2.50@ 4 1.75@ 2 .75@ 1	2.75	2,75@ 1,75@ .75@	2.75	2.75@ 1.60@ .75@	2.75
(yrls. ex. beef) good Cut-med,	2.75@ 1.50@		2.40@ 3 1.50@ 2		2.75@ 1.00@		2.75@	
VEALERS:							-	
Gd-ch. Medium Cul-com,	3.75@ 2.50@ 1.50@	3.75	3.00@ 4 2.00@ 3 1.00@ 3	3.00	4,00@ 2.50@ 1.50@	4.00	4.00@ 3.00@ 1.50@	4.00
CALVES:								
(250-500 lbs.) gd-ch	4.50@ 2.50@		3.00@ 5 1.50@ 5		3.00@		3.75@	
Sltr. Sheep & Lambs:								
LAMBS:								
(90 lbs. down) gd-ch.* Com-med.	5.75@ 3.50@	$6.25 \\ 5.75$	5.50@ ! 3.50@ !	5.85 5.50	5.50@ 3.50@		5.25 0 3.75 0	
YEARLING WETHERS:							-	
(90-110 lbs.) gd-ch	4.50@ 3.75@		4.25@ 4 3.75@		4.00@ 3.50@		4.50@	5.00 4.50

St. Joseph 3.000	6,000	3.000
Sioux City 9,500	9.500	2,000
St. Paul 8,500	4,500	3,000
Fort Worth 2.000	900	700
Denver 2,700	800	18,000
Louisville 100	300	1.500
Wichita 5,900	700	100
Indianapolis 600	4,000	600
Pittsburgh 100	800	1.000
Cincinanti 1.200	3.100	1.300
Buffalo 400	2,700	1,500
Nashville 100	300	800

cows:

EWES:

Nashville 100 300 800 Okiahoma City 1,400 1,500 100 100 *The above estimates includes 3,500 government cattle at Kansas City, 2,000 at St. Louis, 1,000 at St. Joseph, 7,500 at Sloux City, 6,000 at St. Paul, 800 at Ft. Worth, 2,500 at Denver, 5,600 at Wichita, 200 at Indianapolis and 900 at Oklahoma City.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended July 21.

Week ended, July 21.	Prev. week.	Cor. week, 1933.
Chicago*54,748	54.268	33,216
Kansas City 62,846	49,280	23.537
Omaha 46,979	34,695	19,643
East St. Louis 22,301	22,126	19,582
St. Joseph 18,746	16,459	7.358
Sioux City 19,928	14.026	11,645
Wichita 4,239	3,591	1.896
Philadelphia 1.925	1.779	1,706
Indianapolis 1,958	1.827	2,148
New York & Jersey City, 7,896	8,484	8.070
Oklahoma City 11,042	10,322	4,747
Cincinnati 4,807	4,793	4.078
Denver 0.728	6.235	2.995

Milwankee		4,409	4,862	3,028
Total		285,981	250,825	157,371
*Include Other man	s 17,140 rkets not	cattle bought separately re	by F. S. ported.	R. C.

HOGS.		
Chicago	100,535	110,80
Kansas City 70,356	64,212	54,900
Omaha 54,792	38,601	45,258
East St. Louis 34,712	82,733	37,125
St. Joseph 39,729	36,335	21,411
Sioux City 33,509	32,044	36,042
Wichita 8,046	7,246	10.78
Philadelphia 11,766	13,597	16.150
Indianapolis 15,476	15,054	16,900
New York & Jersey City, 33,725	29,516	35,290
Oklahoma City 9,158	8,222	10.58
Cincinnati 12,850	15,061	17,97
Denver 9,928	8,245	8.070
St. Paul 17,883	23,564	30,15
Milwaukee 7,413	7,950	9.48
3111 wauntee 1,418	1,800	0,10
Total464,017	433,005	400,800
SHEEP.		
Chicago 41,876	62,576	48.11
Kansas City 18,586	21,431	19.51

Chicago	41.876 62.576	48,11
Kansas City	18,586 21,431	19.51
Omaha	26,466 24,286	30,41
	17,442 18,505	14.22
	21,581 19,400	14,00
Sioux City	7,604 11,169	8,57
Wichita	1,200 1,406	1,48
Philadelphia	5,443 6,486	7,79
Indianapolis	3,109 2,658	4,20
	46,617 55,375	74,11
Oklahoma City	1,907 2,292	2,14
Cincinnati	2,519 5,238	6,29
Denver	2,103 3,135	49,31
St. Paul	4,100 7,800	5,78
Milwaukee	1,279 1,843	1,38
Total2	01.832 243.600	287,33

6, 1934,	PACKERS' PURCHASES	INDIANAPOLIS. Cattle, Calves, Hogs, Sheep.	SHEEP. Chicago
	Purchases of livestock by packers at principal centers for the week ending Saturday, July 21,	Kingan & Co 1,945 687 9,895 2,957 Armour and Co 624 541 1,609	Kansas City 18,586 21,431 19,514 Omaha 18,718 15,594 18,127 East St. Louis 22,269 21,037 17,054
T. PAUL,	1934, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:	Brown Bros 10 900	St. Louis 2,109 1,946 1,341
3.25@ 4.25 3.75@ 4.50 4.25@ 4.50	CHICAGO. *Cattle. Hogs. Sheep.	Meier Pkg. Co 94 8 178	St. Joseph
	Armour and Co 7,339 3,497 5,206	Indiana Prov. Co 36 9 143 Schussler Pkg. Co 44 21 178 Maass-Hartman Co. 39 12	
1.30@ 4.50 1.15@ 4.50	Swift & Co. 5,339 2,315 6,451 Morris & Co. 3,712 . 2,639 Wilson & Co. 5,183 3,959 3,261	Art Wabnitz 17 50 50	Denver 52,488 32,942 49,318 St. Paul 4,100 7,800 5,780 Milwaukee 1,279 1,848 1,411 Indianapolis 5,814 4,780 10,180
3.75@ 3.96 3.65@ 3.85	Anglo-Amer. Prov. Co 835	Shippers 1,353 1,566 15,335 2,608 Others 721 109 195 189	Indianapolis 5,814 4,780 10,180 Cincinnati 8,638 13,433 21,843
4.50 4.50 4.35@ 4.50 4.15@ 4.50 5.75@ 3.90 3.65@ 3.85 3.50@ 3.85 3.50@ 3.80	G. H. Hammont Co	Total 4,937 3,033 28,749 5,814	Total191,317 178,990 205,316
2.50@ 8.25		MILWAUKEE. Cattle, Calves. Hogs. Sheep.	
	Brennan Pkg. Co., 5,080 hogs; Hygrade Food Products Corp., 2,676 hogs; Agar Pkg. Co., 4,535 hogs.	Plankinton Pkg. Co. 2,078 3,632 7,345 1,001 U. D. B. Co., N. Y. 54 R. Gumz & Co	CHICAGO LIVESTOCK
3.00@ 7.75 5.25@ 7.00	Total: 45,387* cattle, 8,265* calves, 63,472 hogs, 23,681 sheep.	R. Gumz & Co 127 18 19 30 Armour and Co., Mil. 643 1,830 Armour and Co., Chi. 45	Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:
4.00@ 5.35 2.15@ 4.25	Not including 4,993 cattle, 2,037 calves, 53,745 hogs and 21,712 sheep bought direct.	N. Y.B.D.M. Co., N. Y. 60	RECEIPTS.
7.00@ 8.50	*Does not include 20.540 cattle and 8.325 calves	Others	Cattle, Calves, Hogs, Sheep. Mon., July 1622,169 5.346 27,566 8.305
5.35@ 7.25 4.25@ 5.85	bought for F. S. R. C. KANSAS CITY.	Total	Tues., July 1713,381 3,705 20,433 8,189
2.40@ 4.50	Cattle. Calves. Hogs. Sheep. Armour and Co 6,875 4,424 9,008 3,650	Not including 1.463 cattle and 1,981 calves bought for F. S. R. C.	Wed., July 1816,157 2,914 24,281 11,117 Thurs., July 1914,060 3,876 21,319 9,376
7.25@ 9.00	Oddahy Pkg. Co 6,891 3,401 4,120 4,036 Morris & Co 2,592 1,914 1,439	ST. PAUL.	Fri., July 2011,476 3,447 16,897 5,743 Sat., July 219,331 3,232 6,696 7,888
7.25@ 9.00 5.85@ 8.00 4.50@ 6.35	Wilson & Co 6,000 3,064 4,431 2,907	Cattle. Calves. Hogs. Sheep. Armour and Co 3,023 2,905 7,140 1,745	Total this week86,574 22,520 117,192 50,618
8.00@ 0.25	Independent Pkg. Co 387 0thers	Cudahy Pkg. Co	Previous week77,264 24,590 115,824 55,217 Year ago46,757 8,245 139,610 59,151
6.35@ 8.00	Total44,571 18,275 35,517 18,586	United Pkg. Co 1,767 83 Others 1,141 30 2,160	Two years ago36,289 6,479 104,124 58,510 SHIPMENTS.
5.75@ 6.75 4.60@ 5.75	OMAHA. Cattle and	Total	Cattle. Calves. Hogs. Sheep. Mon., July 16 3,381 80 2,671 234
1.85@ 4.00	Calves. Hogs. Sheep. Armour and Co 10,816 14,296 5,212	Not including 4,898 cattle and 6,895 calves bought by F. S. R. C.	Tues., July 17 4,481 13 1,896 45
4.60@ 6.85	Cudahy Pkg. Co 10.483 12.171 7.129	OKLAHOMA CITY. Cattle. Calves. Hogs. Sheep.	Wed., July 18 3,031 68 1,342 60 Thurs., July 19 2,932 1,957 1,454 Fri., July 20 2,324 3,049 1,452
2.15@ 4.75	Dold Pkg. Co. 2,066 8,107 Morris & Co. 3,914 3,819 1,616 Swift & Co. 11,397 10,003 4,761	Armour and Co 2,226 1,015 2,700 790 Wilson & Co 2,288 1,072 2,764 1,117	Fri., July 20 2,324 3,049 1,452 Sat., July 21 1,828 529 50
2.75@ 8.75 1.60@ 2.75	Others 25 290	Others 321 33 401	Total this week 17,987 161 12,444 3,395 Previous week 17,659 178 16,788 965
.75@ 1.60	Eagle Pkg. Co., 4 cattle; Geo. Hoffman Pkg. Co., 35 cattle; Grt. Omaha Pkg. Co., 52 cattle; Omaha Pkg. Co., 73 cattle; J. Roth & Sons, 32 cattle; So. Omaha Pkg. Co., 74 cattle; Lincoln Pkg. Co., 253 cattle; Nagle Pkg. Co., 41 cattle; Sinciair Pkg. Co., 54 cattle; Wilson & Co., 826	Total	Year ago
2.75@ 3.15 1.50@ 2.75	cattle; So. Omaha Pkg. Co., 74 cattle; Lincoln Pkg. Co., 253 cattle; Nagle Pkg. Co., 41 cattle;	Not including 2,325 cattle and 1,515 calves bought by F. S. R. C.	Total receipts for month and year to July 21,
	cattle.	WICHITA.	with comparisons: ——July———Year——
4.00@ 5.50 3.00@ 4.00 1.50@ 3.00	Total: 40,120 cattle and calves; 73,686 hogs; 18,718 sheep.	Cattle, Calves, Hogs, Sheep. Cudahy Pkg, Co 2,113 1,224 2,682 1,200	1934. 1933. 1934. 1933. Cattle210,141 123,528 1,374,336 1,041,318
	EAST ST. LOUIS. Cattle. Calves. Hogs. Sheep.	Dold Pkg. Co 545 55 1,968	Calves 70,814 25,974 373,503 254,524 Hogs334,177 442,413 3,863,884 3,864,637
3.75@ 5.75 2.00@ 8.75	Armour and Co 2,663 3,179 4,940 8,668 Swift & Co 3,917 4,854 3,093 7,650	Dunn-Ostertag 92 Fred W. Dold & Sons 84 272	Sheep147,720 152,302 1,516,629 1,918,068
	Morris & Co 1,147 1,307 670	Sunflower Pkg. Co 110 145	WEEKLY AVERAGE PRICE OF LIVESTOCK. Cattle, Hogs, Sheep, Lamb.
5.25@ 6.00 3.75@ 5.25	Krey Pkg. Co	Total	Week ending July 21.\$ 7.25 \$ 4.60 \$ 1.75 \$ 6.75
	Shippers	DENVER.	Previous week
4.50@ 5.00 4.00@ 4.50	Others 2,978 458 17,705 557		1932 7.75 4.45 1.55 5.40
	Total 22 021 10 844 60 546 22 260	Cattle. Calves. Hogs. Sheep. Armour and Co 2,189 468 2,918 12,631	1931 7.85 6.20 2.60 7.00
2.00@ 2.50	Total32,031 12,844 60,546 22,269 Not including 3,863 cattle, 5,767 calves, 50,847		1931
2.00@ 2.50 1.25@ 2.50 .75@ 2.00	Not including 3,863 cattle, 5,767 calves, 50,847 hogs and 3,497 sheep bought direct. ST. LOUIS.	Armour and Co 2,189 468 2,918 12,631 Swift & Co 4,833 1,580 3,268 22,916	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40
2.00@ 2.50 1.25@ 2.50 .75@ 2.00	Not including 3,863 cattle, 5,767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep.	Armour and Co. 2,180 468 2,918 12,631 Swift & Co. 4,833 1,580 3,268 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION.	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933\$ 9.25 \$ 7.10 \$ 3.00 \$ 9.00 SUPPLIES FOR CHICAGO PACKERS.
	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep. Krey Pkg. Co. 87 1,027 Laclede Pkg. Co. 72 381 Swift & Co. 153	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,89 3,268 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons:	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21 42.006 106,477 40,389
078 13,726 862 8,028	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. 8T. LOUIS. Cattle Calves. Hogs. Sheep. Krey Pkg. Co. 87 1,027 Laclede Pkg. Co. 72 381 Swift & Co	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,89 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.** Week Cor.*	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21 42.006 106,477 40,389 Previous week 52,688 100,984 58,222 1933 34,200 121,600 59,000 59,000
078 13,726 862 3,028 825 157,371	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle Calves. Hogs. Sheep. Krey Pkg. Co. 87 381 Swift & Co 153 Skolik Pkg. Co. 207 97 49 Sleloff Pkg. Co. 48 4 7.04 11 Staats Pkg. Co. 19 9 Shipers 401 306 1.819 1.534	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,89 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.** Week ended, †Prev. week, July 21, week, 1933.	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 10.40 14.85 11.50 6.00 14.55 10.40 14.85 11.50 6.00 14.55 10.40 14.85 11.50 6.00 14.55 10.40 14.85 10.40 14.85 10.40 14.85 10.40 14.85 14
078 13,726 862 8,028	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle Calves. Hogs Sheep. Krey Pkg. Co. 87 1,027 Laclede Pkg. Co. 72 381 Swift & Co	Armour and Co. 2,180 468 2,918 12,631 Swift & Co. 4,833 1,80 3,268 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **GATTLE.* Week ended, †Prev. week, 1913 1,100 1	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS.
078 13,726 862 8,028 825 157,871 F. S. R. C. d.	Not including 3,863 cattle, 5,767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep. Krey Pkg. Co. 87 1,027 Laclede Pkg. Co. 72 381 Swift & Co. 153 Sokolik Pkg. Co. 207 97 49 Sileoff Pkg. Co. 48 4 704 11 Staats Pkg. Co. 19 9 Sileoff Pkg. Co. 19 9 Sileoff Pkg. Co. 518 283 1,676 515 Total 1,352 709 5,760 2,109 ST. JOSEPH.	Armour and Co. 2,189 468 2,918 12,831 Swift & Co. 4,833 1,89 3,288 2,2916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.* Week ended, †Prev. July 21, week. 1933. Chicago 45,887 71,542 40,593 Kanssa City 44,571 38,460 28,537 Omaha 40,120 35,469 20,632 Ceast St. Louis 32,031 20,993 12,758	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933\$ 9.25 \$ 7.10 \$ 3.00 \$ 9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21. 42,006 106,477 40,389 Previous week 52,698 100,854 58,222 1833 34,200 121,600 59,000 1982 27,205 95,341 47,272 1931 27,755 77,282 47,929 1930 40,659 105,823 67,797 1929 27,936 118,358 59,623 HOG RECEIPTS, WEIGHTS AND PRICES. Receipts, average weights, and top and average
078 13,728 862 8,028 825 157,871 F. S. R. C. d.	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep. Krey Pkg. Co. 87	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,89 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.* Week ended, †Prev. July 21, week. 1933. Chicago 45,887 71,542 40,593 Kanssa City 44,571 38,460 23,537 Omaha 40,120 35,469 20,632 Chart St. Louis 32,031 20,926 12,758 St. Louis 1,352 20,680 45,70 675 6750 St. Joseph 20,680 45,675 6,750 St. Joseph 20,680 450 675 6,750	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21 42.066 106,477 40,889 Previous week 52.688 100,954 58,222 1933 34.200 121,600 59,000 1932 27,205 95,341 47,272 1930 40,659 105,823 67,797 1929 27,936 118,358 59,623 HOG RECEIPTS, WEIGHTS AND PRICES. Receipts, average weights, and top and average
078 12,726 862 8,025 825 157,371 F. S. R. O. d. 535 110,806 691 45,258 733 37,128 238 21 413	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep.	Armour and Co. 2,189 468 2,918 12,831 Swift & Co. 4,833 1,580 3,268 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1984, with comparisons: **CATTLE.** Week ended.** July 21. week. 1983. Chicago 45,387 1,542 40,593 (Chicago 44,571 36,406 23,537 (Chicago 45,587 1,542 40,593 14,756 24,585 14,593 14,756 (Chicago 45,587 1,542 40,593 14,573 16,763	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS.
078 12,726 862 8,025 825 157,371 F. S. R. O. d. 535 110,806 691 45,258 733 37,128 238 21 413	Not including \$,863 cattle, 5.767 calves, 50,847 hogs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep. Krey Pkg. Co. 72 381 Swift & Co. 72 153 Sololik Pkg. Co. 207 97 153 Sololik Pkg. Co. 19 9 153 Co. 10 10 10 10 10 10 10 10 10 10 10 10 10	Armour and Co. 2,189 468 2,918 12,831 Swift & Co. 4,833 1,580 3,268 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1984, with comparisons: **CATTLE.** Week ended.** July 21. week. 1983. Chicago 45,387 1,542 40,593 (Chicago 44,571 36,406 23,537 (Chicago 45,587 1,542 40,593 14,756 24,585 14,593 14,756 (Chicago 45,587 1,542 40,593 14,573 16,763	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21 42,000 106,477 40,389 Previous week 52,688 100,084 58,222 1933 34,200 121,000 59,000 1982 27,205 95,341 47,272 1931 27,755 77,282 47,829 1939 40,689 105,833 67,797 1929 27,936 118,388 59,623 HOG RECEIPTS, WEIGHTS AND PRICES. Receipts, average weights, and top and average prices of hogs with comparisons: No. Avg. Prices Recd. Wgt. Top. Avg. *Week ended July 21.118,500 246 \$5.00 \$4.60 Previous week 118,800 246 \$5.00 \$4.60 Previous week 118,800 246 \$5.00 \$4.60 Previous week 118,824 249 5.05 4.60
078 13,726 862 8,029 825 157,371 F. S. R. C. d. 535 110,805 521 10,805 691 45,258 733 37,128 335 21,412 044 36,043 246 10,735 697 16,150 694 16,003	Not including \$,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep.	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,580 3,268 22,916 Others 1,981 603 3,640 16,941	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21. 42.096 106,477 40,389 Previous week 52.698 100,684 58,222 1833 34,200 121,600 59,000 1832 27,205 55,341 47,272 1831 27,755 77,282 47,829 1831 27,755 77,282 47,829 1830 40,669 105,823 67,797 1929 27,939 118,358 59,623 HOG RECEIPTS, WEIGHTS AND PRICES. Receipts, average weights, and top and average prices of hogs with comparisons: No. Avg.
078 13.726 862 8.028 825 157,371 F. S. R. C. d. 535 110,895 212 54,909 691 45,283 335 23,123 346 10,435 246 10,435 257 16,150 654 16,908 516 35,293 222 10,898	Not including \$,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. ST. LOUIS. Cattle. Calves. Hogs. Sheep.	Armour and Co. 2,189 468 2,918 12,631 Swift & Co. 4,833 1,580 3,640 16,941	1931
078 13.726 862 3.028 825 157.371 F. S. R. C. d. 535 110,805 212 54,909 691 45,258 733 37,128 335 21,413 944 36,048 246 10,735 597 16,150 054 16,008 516 85,229 2222 10,582 061 17,774 245 8,670 564 30,154	Not including \$,863 cattle, 5.767 calves, 50,847 hogs and 3,497 sheep bought direct. Cattle Calves	Armour and Co. 2,189 468 2,918 12,831 Swift & Co. 4,833 1,89 3,288 2,2916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **GATTLE. Week ended, Prev. July 21, 1934, with comparisons: **GATTLE. **GATTLE. Week ended, Prev. July 21, 1934, with comparisons: **GATTLE. **GATTLE	1931 7.85 6.20 2.60 7.00 1930 9.45 8.75 2.85 10.40 1929 14.85 11.50 6.00 14.55 Av. 1929-1933 \$9.25 \$7.10 \$3.00 \$9.00 SUPPLIES FOR CHICAGO PACKERS. Cattle. Hogs. Sheep. *Week ended July 21 42.096 106.477 40.389 Previous week 52.688 100.964 58.222 1833 34.200 121.600 59.000 1932 27.205 95.341 47.272 1930 40.659 105.823 67.797 1939 40.659 105.823 67.797 1939 27.986 118.308 59.623 HOG RECEIPTS, WEIGHTS AND PRICES. Receipts, average weights, and top and average prices of hogs with comparisons: No. Avg. Prices Receipts 40.659 246 \$5.00 \$4.00 Previous week 115.824 249 5.05 4.50 1933 139.610 257 5.00 4.00 1933 139.610 257 5.00 4.00 1983 1.36.974 257 8.25 6.20 1930 1.36.744 254 10.00 8.75 1930
078 13.726 862 8.028 825 157.371 F. S. R. C. d. 5212 54.900 691 45.258 733 37,128 335 21,413 044 36,048 246 10,735 597 16,150 054 16,008 2222 10,582 061 17,974 245 8,070 564 30,154 ,950 9,489	Not including \$,863 cattle, 5.767 calves, 50,847 hogs and 3,497 sheep bought direct. Cattle Calves	Armour and Co. 2,189 448 2,918 12,631 Swift & Co. 4,833 1,890 3,640 16,941	1931
078 13.726 862 3.028 825 157.371 F. S. R. C. d. 535 110,805 212 54,909 691 45,258 733 37,128 335 21,413 944 36,048 246 10,735 597 16,150 054 16,008 516 85,229 2222 10,582 061 17,774 245 8,670 564 30,154	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. Cattle Calves Hogs Sheep	Armour and Co. 2,189 468 2,918 12,831 Swift & Co. 4,833 1,89 3,288 2,2916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **GATTLE. Week ended, Prev. July 21, 1934, with comparisons: **GATTLE. **GATTLE. Week ended, Prev. July 21, 1934, with comparisons: **GATTLE. **GATTLE	1931
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078 12.726 862 8.029 825 157,371 F. S. R. O. d. 535 110,806 5212 54,909 691 45,259 733 37,128 3345 21,413 346 10,735 571 10,100 604 36,643 507 10,100 606 10,705 607 10,100 607 10,100 608 10,705 609 10,805 609 10,805	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. Cattle Calves	Armour and Co. 2,180 468 2,918 12,631 Swift & Co. 4,833 1,890 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.** Week ended July 21, 1934, with comparisons: **CATTLE.** Week ended fPrev. week, 1932 week, 1933. Chicago 45,887 71,542 40,593 Kansas Oity 44,571 36,460 23,537 Omaha 40,120, 35,469 20,632 East St. Louis 32,631 20,982 12,768 St. Louis 1,352 926 570 St. Louis 1,352 926 14,883 14,756 Oklahoma City 4,855 7,264 3,290 Wichita 2,960 14,573 6,763 Sioux City 15,885 14,883 14,756 Oklahoma City 4,855 7,264 3,290 Wichita 2,960 6,2317 1,513 DS. P. Paul 10,102 1,503 1,	1931
078 13.728 862 8.028 802 8.028 825 157,371 P. S. R. C. d	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. Cattle Calves Hogs Sheep.	Armour and Co. 2,180 448 2,918 12,631 Swift & Co. 4,833 1,890 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.** Week ended July 21, 1934, with comparisons: **CATTLE.** Week ended fPrev. week, 1933. Chicago 45,887 71,542 40,593 Kansas Oity 44,571 36,460 23,537 Omaha 40,120, 35,469 20,632 East St. Louis 32,631 20,982 12,758 St. Louis 1,352 926 570 St. Louis 1,352 926 570 St. Louis 1,352 926 570 St. Louis 1,585 14,883 14,756 Okichoma City 4,835 7,244 3,290 Wichita 2,960 2,317 1,513 Danver 9,002 6,235 2,993 Milwaukee 10,722 19,455 5,676 Kilminan City 4,835 7,244 3,290 Milwaukee 3,768 10,455 5,676 Cincinnati 4,189 3,733 3,274 Total 240,980 244,349 154,565 *Does not include 20,540 cattle bought at Chicago for F. S. K. C. Other markets not separately reported. †Government purchase for F. S. R. C. included in these figures. **HOGS.** Chicago 63,472 73,615 68,418 Kansas City 35,517 25,414 28,400 Omaha 73,686 56,589 65,710 East St. Louis 60,546 51,527 37,128 Cantendar Properson Colored Colo	1931
078 13.728 862 8.028 825 157,371 P. S. R. C. d	Not including 3,863 cattle, 5.767 calves, 50,847 hegs and 3,497 sheep bought direct. Cattle Calves Hogs Sheep.	Armour and Co. 2,180 448 2,918 12,631 Swift & Co. 4,833 1,890 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.** **Week** ended July 21, 1934, with comparisons: **CATTLE.** Week** ended July 21, 1934, with comparisons: **CATTLE.** Week** ended July 21, 1934, with comparisons: **CATTLE.** **CATTLE.** Week** ended July 21, 1934, with comparisons: **CATTLE.** **Week** ended July 21, 1934, with comparisons: **CATTLE.** **Cor.** **Cattle July 21, 1934, with comparisons: **COT.** **CATTLE.** **Cor.** **CATTLE.** **Cor.** **Cattle July 21, 1934, with comparisons: **CATTLE.** **Cor.** **CATTLE.** **Cor.** **Cattle July 21, 1934, with comparisons: **CATTLE.** **Cor.** **Cattle July 21, 1934, with comparisons: **Cor.** **Cattle July 21, 1934, with comparisons: **Cor.** **Cattle July 21, 1934, with comparisons: **Cor.** **Cor.*	1931
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078 13.726 862 8.028 825 157,371 F. S. R. O. d. 535 110,806 5212 64,909 691 45,586 214 64,909 691 45,586 21,412 246 10,733 33,128 33,522 246 10,735 597 16,168 556 48,148 246 8,770 661 17,974 668 9,489 669 9,489 669 460,865	Not including \$,863 cattle, 5.767 calves, 50,847 hogs and 3,497 sheep bought direct. Cattle Calves Hogs Sheep.	Armour and Co. 2,189 468 2,918 12,931 Swift & Co. 4,833 1,89 3,288 22,916 Others 1,981 603 3,640 16,941 Total 9,003 2,651 9,826 52,488 RECAPITULATION. Recapitulation of packers' purchases by markets for week ended July 21, 1934, with comparisons: **CATTLE.* **Week ended Frev. week, 1933. Chicago 45,387 71,542 40,593 Kansas City 44,571 36,466 23,537 Omaha 40,120 35,469 20,632 East St. Louis 32,031 20,932 12,758 St. Louis 1,352 926 570 St. Louis 1,352 926 14,756 Oklahoma City 4,855 7,244 3,220 Wichita 2,960 2,317 1,513 Denver 9,003 6,252 2,983 St. Paul 10,672 19,451 14,604 Indianapolis 4,937 5,093 5,678 Cincinnati 4,189 3,733 3,274 Total 240,080 244,249 154,565 *Does not include 20,540 cattle bought at Chicago for F. S. K. C. Other markets not separately reported. **Government purchase for F. S. R. C. included in these figures. **Chicago 63,472 73,615 68,418 Kansas City 35,517 25,414 26,408 Omaha 73,686 56,589 56,710 East St. Louis 5,570 3,945 4,555 St. Joseph 53,191 37,332 23,395 St. Louis 5,760 3,945 4,555 St. Joseph 53,191 37,332 23,395 St. Louis 5,760 3,445 4,555 St. Joseph 53,191 37,332 23,395 St. Louis 5,760 4,43 8,45 6,654 10,592 Wichita 1,0,592 Wichita	1931
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*

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CHICAGO SECTION

Norman Draper, Washington representative of the Institute of American Meat Packers, was in Chicago for a day this week.

Carl E. Balentine, vice president and superintendent, Balentine Packing Co., Greenville, S. C., with Mrs. Balentine, are spending some time in Chicago visiting friends and enjoying the Fair.

J. C. Donaldson, general manager, the Dunlevy-Franklin Company, Pittsburgh, Pa., was in Chicago this week with his family en route from a vacation trip to the Canadian Northwest.

R. W. Perry, popular manager of Wm. Davies Co., Inc., Chicago, has returned from his sojourn in the North Woods. His friends are glad to hear that he enjoyed a pleasant and restful vacation.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 4,320 cattle, 1,003 calves, 8,076 hogs and 8,795 sheep (not including cattle and calves slaughtered for FSRC).

Fred A. Rochester, district representative for the Rath Packing Company at Baltimore, Md., was in Chicago this week showing his father the sights of the World's Fair, and greeting a host of old friends.

Frank A. Kennedy, one of the Eastern salesmen for the Visking Corporation, spent a few days in Chicago this week, combining business and pleasure by visiting the home office and seeing the World's Fair.

President Ernest H. Redeker of the Kerber Packing Co., Elgin, Ill., was the victorious pitcher in a soft-ball game this week at the annual outing of Kerber employees. More than 125 employees participated in the festivities.

TIES

Co.

visioner

Provision shipments from Chicago for the week ended July 21, 1934, with comparisons, were reported as follows:

Week Previous Same
July 21. week. '33.
Cared meats, 1bs. .24, 705,000 20, 835,000 19,085,000
Presh meats, 1bs. .46, 884,000 41,235,000 44,635,000
Lack, 1bs. .5,575,000 4,636,000 4,480,000

Two veterans of Armour and Company retired the past week on pensions. V. E. Macomber, branch house manager at Fall River, Mass., since 1912, and with Armour since 1904, is succeeded by J. J. Conron, formerly assistant branch manager at Providence, R. I. Henry L. Schott, branch manager at Elmira, N. Y., since 1905, and with Armour and Company since 1896, is retiring in favor of G. E. Potter, connected with the Elmira plant since 1927.

Packer executives attending committee meetings this week at the Institute of American Meat Packers included W. D. Jones, Carl A. Weitz, Inc., Somerville, Mass.; E. C. Skottowe, H. H. Meyer Packing Co., Cincinnati, O.; James T. Drought, the Layton Co., Milwaukee, Wis.; R. A. Rath, vice presi-

dent in charge of sales, Rath Packing Co., Waterloo, Ia.; Henry C. Kuhner, president and Frank B. Bernard, secretary and treasurer, Kuhner Packing Co., Muncie, Ind., and Clarence H. Keehn, vice president, Kingan & Co., Indianapolis, Ind.

CHICAGO STOCK YARDS STRIKE.

Acute conditions developed at the Chicago Union Stock Yards this week when in the midst of the hottest weather on record and with the yards crowded with livestock, including some 42,000 head of cattle shipped in by the government from drought areas, livestock handlers went on strike.

At 2 o'clock Tuesday morning, July 24, the strike was called. Hundreds of cars were on the tracks ready for unloading and more hundreds of both cars and trucks were on their way to the yards. Seriously congested conditions soon developed. With such help as could be recruited from the "white collar" workers about the stock yards, packing plants and railway offices, the work of unloading, yarding, feeding and watering progressed slowly. Late Tuesday the Chicago Livestock Exchange announced that receipts in the yards would be cleaned up, but that no new arivals would be accepted until the labor difficulties were settled.

The striking livestock handlers are the same group which struck just prior to the opening of the International Livestock Exposition early last winter. The organization is an affiliate of the American Federation of Labor and developed out of what was formerly a company union.

The bone of contention between strikers and stockyards company revolves around the arbitration agreement of last November which was drawn up by federal judge Sullivan and which provided for a minimum of a 40-hour week against a previous average of 32 hours and gave a 10 per cent increase in wages. The present question is how those 40-hour weeks shall be worked, a question of over time and a demand for a minimum of 48 weeks.

Federal mediators are working with the company and the strikers in an attempt to iron out their differences.

LIVESTOCK BY MOTOR TRUCK.

So great is the increase in receipts of livestock by truck at the St. Paul stock yards that the company has just completed a new drive-in division at a cost of \$75,000. Seventeen unloading chutes into the yards pens and alleys have been provided, together with water and sewer systems and scale houses to facilitate the movement of trucked-in stock. Parking space for trucks has been provided and plans are under way for providing sleeping quarters for truckers to cost about \$30,000.

LOSSES FROM BRUISES.

Are your men posted on the abuses that cost money in handling live hogs? Have them read chapter 1 of "PORK PACKING," The National Provisioner's latest book.

Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

A STANDARD FOR LARD.

Athens, O., July 18, 1934. Editor THE NATIONAL PROVISIONER:

I have read with interest the editorial in your issue of July 14 entitled "HOW IMPORTANT IS THE PRICE OF LARD?" and discussion of lard values in terms of pork products prices.

Undoubtedly the earning capacity of all packing plants is more seriously affected by the price of lard than any other one item, and it has seemed to me for a long time that more effort should be made by reputable packers to overcome this situation. It is my belief that the depressed price for this product is due almost entirely to its lack of uniformity in quality.

If the government could be induced to fix, under the Pure Food Act, a rigid standard for pure lard and prohibit the sales of that which does not measure up to the standard, it seems to me it would be comparatively easy then to convince the public that pure lard is much the best shortening it can use. It is the uniform quality of lard substitutes which makes them popular.

It seems to me a shame that so fine a product for the purpose for which it is used should not take its proper place with the trade at a price which would be profitable to the processor.

JOHN H. WINDER.

THE LARD OUTLET.

(Editorial in the CHICAGO DROVERS' JOURNAL.)

That excellent publication of the packing industry, THE NATIONAL PROVISIONER, scolds the packers for not showing more fight for lard.

"The packer's trouble seems to be," it is suggested, "that he thinks of himself as being in the meat business, with a certain amount of lard recovered as a by-product—and he has merchandised it accordingly. The way this attitude has been reflected in careless selling methods, and in increased competition from other shortenings of basically inferior character, is an outstanding example of a splendid opportunity he has neglected."

The pork packer has more lard to sell than any other single product, and getting a little more out of it, by increasing the demand for it, would be only good business.

"What does it mean to the industry,"
THE NATIONAL PROVISIONER wants to
know, "when lard prices go up a quarter of a cent or down a similar amount?
As much as a price change of threeeights of a cent on bacon, half a cent
on loins, a cent or more on Boston
butts and numerous other items."

That kind of talk is right up the hog producer's alley. The market for lard is vastly important to corn belt agriculture, and will be far beyond the interest of any of us here now.

PIMIEXO

— POWDERED —





A superior product for better sausage!

For fine flavor and appearance, PIMIEXO gives better results—at less cost. The superiority of this sweet, red spice is outstanding in the production of high-grade, appetizing sausage—sausage that sells!

BETTER

PIMIEXO is uniform, high in quality, much more soluble than ordinary paprika—mixes thoroughly and easily.

FINE FLAVOR

Meat products are flavored better when PIMIEXO is used. It produces a superior flavor that adds zest and appetite appeal to any sausage product.

MORE STYLE

PIMIEXO provides bright, natural sausage which pleases the eye and induces purchases.

INEXPENSIVE

PIMIEXO is concentrated — a small amount goes a long way. Price lowest we have ever had.

Order PIMIEXO today — cash in on the added sales it gives. Write for details.

Used extensively by I. A. M. P. members

CHILI PRODUCTS CORPORATION, LTD. 1841 East 50th St. LOS ANGELES, CAL.

160 E. Illinois St. Chicago, Ill.
"THE HOUSE OF STANDARDIZED QUALITY"

FRANK BAGS

-make Franks look better, keep better, SELL better

> Buy FRANK BAGS and stop losses from dropping of loose links, shrinkage, contamination, rough handling. FRANK BAGS increase salability by increased quality, better appearance.

> > They pay for themselves!

Holl Coah

State 1637

222 West Adams St., Chicago, III.

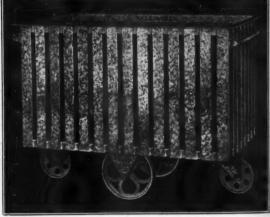
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The World's Largest Knitters of Stockinette Fabrics

"HALLOWELL"



Pat. applied for

Fig. 1208 "Hallowell" Slatted Truck

Just the truck for handling bulky hams and the like. Slats are welded to solid steel truck platform; at top to flanged frame. Push handles either end. Welded throughout—hot-dip galvanized. Easy to keep clean.

Get Bulletin 449

STANDARD PRESSED STEEL CO.

BRANCHES BOSTON CHICAGO DETROIT

JENKINTOWN, PENNA.

BRANCHES NEW YORK SAN FRANCISCO ST. LOUIS



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NY

Fabrics

the like.

welded

ep clean.

Provisioner



Cleans quickly, thoroughly, eco-nomically. Compact, portable outfit uses Friction, Heat, Water and Detergent. Will postively cut cleaning costs. Ask for circular.

N. Ransohoff, Inc.,

W. 71st St. at Millcreek, Carthage, Cincinnati, O.



Home of Sprague-Sells Corp.

World's leading manufacturers of complete equipment for canning ALL Food Products. Write for Sprague-Sells General Catalog No. 200. Every Canner should have itl



SPRAGUE-SELLS CORP., Hoopeston, Ill. Division of Food Machinery Corporation

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, July 25, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, July 21, 1934:

Sales. Week ends July 25. Amal. Leather. 1,200 Do. Pfd 390 Do. Pfd. 2,200 Amer. Stores 700 Ameur. H. & L. 2,900 Do. Pfd. 1, 2,500 Do. Pfd. 1, 2,500 Do. Pfd. 1, 2,500 Do. Pfd. 1, 2,500 Do. Del. Pfd. 300 Beechnut Pack. 600 Bohack. H. C 100 Bohack. H. C 100 Boh. Pfd 100	High.	Low.	-Clo	se.—
week ende	Ol Teste	- 05	July	July
July 20.	-July	20	20.	10.
Amal. Leather. 1,200	2%	21/3	2%	4
Do. Pid 300	31	31	31	33 %
Amer. H. & L. 2,900	8%	3%	3%	61/2
Do. Prd 2,200	20 1/2	2079	201/2	31 1/2
Amer. Stores 700	4278	9278	4298	43
Armour III. II.41,100	278	5 /8	278	807/
Do. Pid. H 5,500	60	60	691/	DB 1/8
Do Dol Ded 200	90	00	0673	095/
Peochant Pack 600	63	6034	6034	65 1/
Pohock H C	00	00.28	00.38	10
Do Pfd				50
Chick Co Oil 1 300	2416	2414	2414	271/
Childs Co. 4 900	4 79	28/	28/	5.87
Cudahy Pack . 1 700	46	451/	451/	461/
First Nat. Strs. 3.300	66	65	6584	681/
Gen Foods 9.900	3114	3074	3074	318
Gobel Co 8.300	456	41/4	456	58/
Gr.A.&P.1stPfd. 20	12514	12514	12516	1261
Do. New 90	1331/4	132	132	1364
Hormel, G. A., 100	18	18	18	18
Hygrade Food., 500	356	334	354	4
Kroger G. & B. 9,200	29	28	28%	3034
Libby McNeill. 4,850	454	456	4%	5
McMarr Stores				87
Mayer, Oscar				54
Mickelberry Co. 1,000	11/4	134	134	19
M. & H. Pfd 50	71/2	736	736	9
Morrell & Co 1,300	46	44	46	48%
Nat. Fd. Pd. A.				13/
Do. B		****		3/
Nat. Leather 350	1%	11/8	1%	13
Nat. Tea 2,800	10	9%	9%	111
Proc. & Gamb. 8,200	36	351/4	36	36%
Do. Del. Pfd. 300 Becchut Pfd. & 300 Bechut Pfack. 600 Bohack. H. C	114	1131/4	114	112
Bath Pack 50	30	30	30	263
safeway Strs 1,500	481/4	471/2	47%	517
Do. 6% Prd. 130	1051/4	104%	104%	105
Do. 7% Pid. 530	110	1091/2	110	1104
Swift & Co OT COO	201/	3881	1011	0.9
The Test 27,900	16%	10%	161/4	18
Tenne Doub 200	31	30%	31	333
T S Cold Stor	101/2	101/2	101/2	109
U. S. Colli Stor		****	****	334
Bo A 7 500	0.67	0%	01/	701
To Dr Ded	9%	91/4	19 1/3	124
are Al. Ill	****	****	****	2254
Weepon (31) 1 200				

Do. Pfd 300	60	60	60	61
Wilson & Co 6,700 Do. A16,800	1914	51/8	5% 19	23%
Do. Pfd 2,500	761/2	751/4	761/2	82

CHAIN STORE SALES.

Sales of First National Stores for the five weeks to June 30, 1934, were the best for any June period since the merger of the constituent companies in 1925, aggregating \$10,801,454, an increase of 5 per cent over the 1933 period. The volume was exceeded only in the five weeks ended December, 1929, when it was \$10,930,000. Sales for the thirteen weeks to June 30 totaled \$27,564,562, an increase of 6.5 per cent.

Sales of Kroger Grocery and Baking Company for the four weeks to July 14 were \$16,763,031 compared with \$17,000,963 in the 1933 period, decrease of 1.3 per cent. For the twenty-eight weeks to July 14 sales were \$118,202,749 against \$108,992,228 in the like period last year, an increase of 8.4 per cent.

National Dairy Products corporation reports net profit for the first six months of \$4,009,387 after all charges, equal, after preferred dividend requireequal, after preferred dividend requirements, to 58 cents a common share. In the first half of 1933 the company earned an equivalent of 76 cents a share on its common stock. Sales during the period were \$129,568,398, compared with \$110,464,734 in the first half of 1933. The increase in dollar sales, a statement by the company said, was more than offset by added costs, which re-duced the company's earnings to 2.82 per cent of sales, as compared with 4.34 per cent in same period in 1933.

FINANCIAL NOTES.

Beech-Nut Packing Co. reports for the six months ended June 30, 1934, net earnings, before Federal taxes of \$841,630, against \$860,160 for the same period of 1933. After estimated Federal income tax and preferred dividends on 45 shares class A stock outstanding, balance of \$730,471 is equivalent to balance of \$130,471 is equivalent to \$1.67 per share on the common stock, against \$744,487, or \$1.67 a share in the first half of 1933.

Net income of National Tea Company totaled \$233,138 for the twenty-four weeks ended June 16, 1934, as compared with net income of \$892,110 in the corresponding period of 1933. Net for the recent period is equal to 30 cents a share on the 642,453 common shares after allowance for dividend requirements on the 5½ per cent pre-ferred compared with per share earn-ings on the common of \$1.32 in the corresponding 1933 period. The com-pany attributed the decrease in earnings this year, compared with last, to increased operating costs resulting from the NRA. These increased costs were estimated to have amounted to approximately 90 cents a share.

General Foods Corporation for the six months ended June 30, shows net profits, after all charges and provision for taxes, of \$5,882,712 for the six months ended June 30, 1934. This compares with net profits of \$6,342,562 for the coresponding six months of 1933. Net profits for the second quarter totaled \$2,203,062, as against \$3,104,-394, for the second quarter of 1933.

Watch the Wanted page for bargains.

BUYERS of hog and sheep casings can make direct connections with

experienced American in China. Apply:

M. SILVER

799 Liberty Street Springfield, Mass.

Cable

"Hansabrit" Shanghai, China

H. P. HENSCHIEN

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Established since 1909

PLANT ADDITIONS PACKING PLANTS RECONDITIONING FOR GOVT. INSPECTION

59 E. Van Buren St., Chicago, Ill.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS PHILADELPHIA

DROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange and Philadelphia Commercial Exchange

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

	RE PRI		
SATURDA!	High.	21, 1934. Low.	Close.
LARD— July Sept. 7.12½@7 Oct. 7.32½ Nov. Dec. 7.55 Jan. 7.70	20 7.271/2	7.17½ 7.32½	
CLEAR BELLIES-		10.15	
July10.20	10.20		10.15ax
LARD-	JULY 2	3, 1934.	
July Sept. 7.25 Oct. 7.40 Nov Dec. 7.57½-60 Jan. 7.67½-65	7.30 7.421/2 7.65 7.75	7.22½ 7.35 7.57½ 7.65	7.02½ax 7.22½b• 7.35b 7.45b 7.57½b 7.70
CLEAR BELLIES— July Sept,			9.87½ax 10.05ax
TUESDAY		1984.	2010000
LARD— July Sept. 7.20 Oct. 7.32½ Nov. 7.40 Dec. 7.52½ Jan. 7.65			7 956
JulySept10.07½			
LARD-	Y, JULY	25, 193	4.
July	7.22½ 7.35 7.60 7.70	7.10 7.25 7.471/2 7.60	7.02½b 7.22½b 7.35b 7.47½b 7.60ax 7.70b
July 9.95			9.75n 9.95
LARD-	, JULY	26, 1934	ł.
July	7.25 7.37½ 7.62½ 7.75	7.17½ 7.30 7.52½ 7.65	6.97 ½ax 7.17 ½ax 7.30ax 7.40n 7.52 ½ax 7.65ax
July 9.75 Sept 9.00	****	• • • •	9.75 9.90ax
FRIDAY	JULY 2	7, 1984.	
LARD— July Sept. 7.20223 Oct. 7.32½ Nov. 7.57½ Jan. 7.67¾	7.57 ¹ / ₂ 7.67 ¹ / ₂	7.17½ 7.30 7.50 7.62½	6.97½b 7.17½ 7.30b 7.40n 7.52½ax 7.65ax
CLEAR BELLIES— July 9.95		9.95	9.75b 9.97½b
Key: ax, asked; b			-, split.

FUTURE PRICES

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.



CASH PRICES

	CASH PRICES.	
B	ased on actual carlot trading Thursd July 26, 1934.	ay,
	REGULAR HAMS.	
10-12	Green. 14 14 15 15 151½ range 15	*S.P. 13% 13% 14 14%
	BOILING HAMS.	
	Green.	*S.P.
16-18 18-20 20-22 16-22	15 15 15 15 15 15 15 15 15	15 15 15
	SKINNED HAMS.	
	Green.	*S.P.
10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-30 30-35		15 1/2 16 16 16 15 1/2 14 1/2 13 1/2 12 1/2
	PICNICS.	
8-10 10-12 12-14	Green. 9 8% 8% 8% 8% 8% 8% 8% rt shank %c over. BELLIES.	*S.P. 8 1/4 8 1/4 8 1/4 8 1/4
	(Square cut seedless)	
6- 8 8-10 10-12 12-14 14-16 16-18	(S. P. 1/4c under D. C.) Green. 13 1/4 14 14 13 1/4 13 1/4 10 13 1/4 10 10 10 10 10 10 10 10 10 10 10 10 10 1	*D.C. 13½ 13½ 13½ 13¼ 12¾ 12¼
	D. S. BELLIES.	
14-16 16-18 18-20 20-25 25-30 30-35 35-40 40-50 50-60	10% 10 ¹ / ₄ 10 10 10 10 9% 9% 9%	10 10 9% 9%
8-10 10-12 12-14 14-16 16-18 18-20 20-25		7%
E-t-	a short clears 85-45	08/-
Elm du	a short ciears 350-45 a short ribbs 35-45 ilar plates 6-8 r plates 4-6 butts n square jowls n rough jowls	9%x 9%x 7% 6% 6% 61%

SPICES.

 Prime steam, cash
 7.00

 Prime steam, loose
 6.42½

 Refined, boxed, N. Y.—Export.
 unquoted Neutral, in tierces

 8.25
 8.25

(These prices are basis f.o.b. Chicago.)

		Whole.	Ground.
Allspice		. 8	10
Cinnamon	٠.	. 13	17
Cloves		. 131/	18
Coriander			81/4
Ginger			10
Mace, Banda		. 50	52
Nutmeg			52 16 12 21
Pepper, black		. 10%	12
Pepper, Cayenne			21
Pepper. red			16
Pepper, white	٠.	. 19	211/4

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended July 14, 1934:

Dated Kingdom		Jul;	veek nded v 14, 934, bls.	Week ended July 15, 1933, bbls.	Nov. 1, 1933, to July 14, 1984, bbis.
Double D	Total			71	2.227
West Indies	Inited Kingdom				1,254
BACON AND HAMS, M lbs. M	Continent				664
Total	west indies			41	200
Total	BACON	AN	HA3	IS.	
Total			M lbs.	M lbs.	M De
United Kingdom 1,786 204 904 004 004 004 004 004 004 004 004 0	Total		1.799	2.398	
Continent 9 192 64	United Kingdom		1,786	2,204	90,495
West Indies 2 11 Canada 4 1,70 LARD. M lbs. M lbs	Continent		9	192	6.406
LARD. M M M M M M M M M	West Indies			2	107
LARD. M lbs. M			****		217
Miles	Other countries	0 0 0	- 4		1,78
Total	1	AR	D.		
Total			M lbs.	M lbs.	M lbs.
United Kingdom 6,249 3,252 2083, Continent 200 107 75,8 2083, Continent 200 108 20	Total		6.613	3,760	
Continent 200 107 75,8 Sth. and Ctl. America 158	United Kingdom		6,249	3,525	209,314
Canada	Continent		200	107	73,620
Canada	Sth. and Ctl. America	8	158	****	7,204
TOTAL EXPORTS BY PORTS. Bacon and Pork, Hams, Island Bacon and Pork, Hams, Island Bacon and Island	West Indies	000			3,741
TOTAL EXPORTS BY PORTS. Bacon and Pork, Hams, Bibls Mibs. Mib	Other countries		-		
Bacon and Pork Hams Land Bols Mibs Mi					-
Pork	TOTAL EXPO	DRT			
From Bbls M lbs. Mib New York 338 1,2 Boston 1 Philadelphia 1 Norfolk 1 Norfolk 1 Montreal 1,461 4,9 Hontreal 1,461 5,9 Previous week 1,671 5,8 Z weeks ago 1,216 5,7 Cor. week 1933 71 2,308 3,7 SUMMARY OF EXPORTS FROM NOVEMBER 1933, TO JULY 7, 1934. 1933 to 1932 to 1934 1933 Increase. creater than 1934 1933 Increase. creater 1934 1933 Increase. creater 1934 1933 Increase. creater 1934 1933 Increase.			D. I		
New York 338 1,2	Theory		Pork,		Lard,
Boston					
Philadelphia Norfolk New Orleans 1,461 4,8 Montreal 1,461 4,8 Halifax 1,790 6,6 Total week 1,671 5,8 2 weeks ago 1,216 5,1 Cor. week 1933 71 2,398 2,7 SUMMARY OF EXPORTS FROM NOVEMBER 1933, TO JULY 7, 1934, 1933 to 1932 to 1932 to 1934 1933 Increase created by the control of	New York				
Norfolk New Orleans	Diledelphie				108
New Orleans	Norfolk				
Montreal 1,461 4,8 Halifax 1,799 9,8 Previous week 1,671 5,8 2 weeks ago 1,216 5,8 Cor. week 1933 71 2,398 2,7 SUMMARY OF EXPORTS FROM NOVEMBER 1933, TO JULY 7, 1934. 1933 to 1932 to De 1934 1933 Increase. crea	New Orleans				118
Total week	Montreal			1,461	4,965
Previous week	Halifax				
Previous week	Total week			1 700	0.011
2 weeks ago	Provious week		****		
Cor. week 1933	2 weeks ago			1.216	5,143
1933, TO JULY 7, 1934. 1933 to 1932 to De- 1934. 1933. Increase. crea	Cor. week 1933		71	2,398	8,760
1933 to 1932 to De 1934. 1933. Increase, creas	SUMMARY OF EXPO	RTS	FROI	M NOVE	MBER 1,
1934. 1933. Increase, creas	1933, TO	JU	X 7,	1934.	
1934. 1933. Increase, creas	1933 t	0 1	1932 to		De-
Pork, M Ibs 445 1,428 8 Bacon and hams, 1,52 1,240 47,680 M Ibs 1,240 333,061 38,1 Lard, M Ibs 293,906 333,061 38,1				Increase	
M lbs 98,206 51,240 47,680	Pork, M lbs 44	15	1.428		990
Lard, M lbs293,906 333,061 30,1	M 1bs 98.20	36	51,240	47,680	44.00
	Lard, M lbs 293,90	06	333,061	****	39,155
CUDING MATERIALS		-			_

CURING MATERIALS.

CURING MATERIA	ALS.	
	Cwt.	Backs.
Nitrite of sods, per 100 lbs (1 to 4 bbls. delivered.) (5 or more bbls. per 100 lbs. delivered)		
Saltpeter, 1 to 4 bbls. f.o.b. N. Y.: Dbl. refined granulated	. 6.121/2	5.90
Small crystals	. 7.50	7.25
Large crystals	. 3%	8.25
Granulated Medium, air dried kiln dried		\$6.00
Detroit rock, carlots, per ton, f.o.l		
Raw sugar, 96 basis, f.o.b. Ne- leans		61.11
Second sugar, 90 basis		200e
Packers' curing sugar, 100 lb. f.o.b. Reserve, La., less 2%	bags,	Q4.25
Packers' curing sugar, 250 lb.		64.25

ANIMAL OILS.

	ATTACA	OZZZO.	
Prime edible			@ 94
Prime inedible			01
Headlight			01
Prime winterstrain	ed		Q 8%
Extra winterstrain	ed	**********	@ 8%
Extra lard oil			08
Extra No. 1 lard o	dl		@ 7%
No. 1 lard oil			0 14
No. 2 lard oil			@ 6%
Acidless tallow oil			0 7%
20° neatsfoot oil			@16%
Pure neatsfoot oil.			@12%
Special neatsfoot	off		@ 84
Extra neatsfoot of	1		0.8
No. 1 neatsfoot of	1		ē 7%
Oil weighs 71/3 about 50 gals. eac	lbs. per s	gallon, Barrels	contain barrels

COOPERAGE.

		_	00.			
Ash	pork	barrels,	black	iron	hoops.	1.40 Q1.42% 1.30 Q1.32%
Anh	nork	harrels	galv.	fron	hoons.	1.47¼@1.50 1.37¼@1.40
Whi	to ne	k ham t	OPCOR			2. 22 % 00 2.20
Red	te on	lard tier k lard ti	ces			1.97 1/2 @2.00 2.07 1/2 @2.10

CHICAGO	MARKET	PRICES
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PRTS.

rom printates dur. 1934:

eek Nov. 1 ded 1933, to 15, July 14, 33, 1994, bbis. bbis. 71 2,227

M lbs. 98,510 90,425 6,466 107 217 1,782

1 lbs. M lbs.
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RTS.
m and ams, Lard, lbs.
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338 1,200 ... 108 ... 15 15 1,461 4,966

NOVEMBER 1, De-crease. crease.

47,680 89,185 LS. Cwt. Sacks.

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Q3.20 none Q4.75

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5. \$1.40 @1.424 5. 1.30 @1.324 6. 1.47½@1.50 1.37½@1.40 2.22½@2.55 1.97½@2.00 2.07½@2.10

1,799 1,671 1,216 2,398 6,613 5,665 5,143 8,760

1 lbs. 2,398 2,204 192 2

Bologna style sausage in beef rounds—					
WHOLESALE FRESH MI Carcass Beef.	EATS.	Fresh Pork, etc.	@ 9 @ 71%	Small tins, 2 to crate	
Week ended July 26, 1934.	Cor. week, 1933. 11½@12	Skinned shoulders @11 @ Tenderloins @25 @25 @14	0 71/3 0 6 0 17 0 4 0 7	Small tins, 2 to crate	
400- 600 12 4 @13 4 600- 800 12 4 @12 4 @12 4 800-1000 12 4 @12 5 4 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	9%@10	Boston butts	@ 7½ @11	Small tins, 2 to crate	
400-600	10 @10% 9%@10 9 @ 9%	Tails	0 4 0 3 0 11/4 0 4 0 2	DRY SALT MEATS. Clear bellies, 18@20 lbs	
Medium steers— 400-690 10½ @11 490-800 10½ @11½ 801 800-1000 12 @12½ 802 Helfers, good, 400-600 11 @12 800 Cows, 400-600 5½ @ 9 9 Hind quarters, choice. 216½ 9 116½ 116½ 116½	94@10 9 @ 94 84@ 9 0 @11 6 @ 64 @16		2 4 1/2 3 6 3 6 3 6 3 6 3	Clear bellies, 18@20 lbs. @10½ Clear bellies, 14@16 lbs. @109½ R1b bellies, 25@30 lbs. @10 Fat backs, 10@12 lbs. @ 7½ Fat backs, 14@16 lbs. @ 7½ Regular piates @ 7½ Butts @ 6½	
Hind quarters, choice @16½ Fore quarters, choice @11	@ 8			WHOLESALE SMOKED MEATS.	
Beef Cuts.		DOMESTIC SAUSAGE. (Quotations cover fancy grades.)		Fancy reg. hams, 14@16 lbs19 @20	
Steer loins, prime unquoted	@22 @019 @225 @225 @115 @114 @014 @014 @012 @017 @019	Pork sausage, in 1-lb. cartons. Country style sausage, fresh in links. Country style sausage, fresh in bulk. Country style sausage, stesh in bulk. Country style sausage, smoked. Frankfurts in sheep casings. Frankfurts in hog casings. Frankfurts in hog casings. Frankfurts in hog casings. Frankfurts in beef bungs, cholee. Bologna in beef middles, cholee. For autage in beef rounds. For autage in beef rounds. Liver sausage in log lungs Liver middlesse. New England luncheon specialty Minced luncheon specialty.	@22 % @16 % @15 % @17 % @19 @17 % @16 % @14 % @16 % @15 % @15 % @17 % @20 % @17 @24	Fancy reg. hams, 14@16 lbs	
Steer rounds, No. 1	@10%	Blood sausage	@16 @17 @16%	BARRELED PORK AND BEEF.	
Steer chucks, No. 1 @ 9½	@ 8 @ 7½ @ 7 @ 9	DRY SAUSAGE.		Mess pork, regular	
Cow rounds 9 943 Cow chucks 6 644 Steer plates 6 64 Medium plates 6 6 Briskets, No. 1 610 Steer navel ends 6 5 Cow navel ends 8	@ 9 @ 5½ @ 5½ @ 8 @10 @ 2½ @ 8 @ 4	Thuringer cervelat Farmer Holsteiner B. C. salami, choice. Milano salami, choice, in hog bungs. B. C. salami new condition.	@37 @161/3 @26 @24 @34 @34 @171/3 @29	Seess pork, regular	
Strip loins, No. 1, bnls @65 Strip loins, No. 2 @62	@40 @35	Pepperoni Mortedalla new condition	@29 @38 @28 @17	VINEGAR PICKLED PRODUCTS.	
Fure snanks	@20 @17 @55 @50 @15	Italian style hams Virginia hams	@37 @29 @ 82	Regular tripe, 200-lb. bbl. \$12.00 Honey comb tripe, 200-lb. bbl. 16.00 Pocket honeycomb tripe, 200-lb. bbl. 19.00 Pork feet, 200-lb. bbl. 15.50	
Shoulder clods	@14 @ 81/4	SAUSAGE MATERIALS. (F.O.B. CHICAGO, carlot basis.)		Pork feet, 200-lb. bbl. 15.50 Pork tongues, 200-lb. bbl. 33.00 Lamb tongues, short cut, 200-lb. bbl. 40.00	
Hanging tenderloins @ 6 hanging tenderloins @ 6 hangides, green, 6@8 lbs. @ 104/3 tuisles, green, 5@6 lbs. @ 81/4 knuckles, green, 5@6 lbs. @ 81/4	@ 5½ @10 @ 8 @ 8½	Regular pork trimmings	@ 6¼ @11¾ @14	OLEOMARGARINE.	
Brains (per lb.) @ 5 Hearts @ 5 Tongues @ 17	@ 5 @ 5 @16	Pork cheek meat Pork hearts Pork livers Native boneless bull meat (heavy) Boneless chucks	7 444 644 654 654 834 834 42 2	White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chlcago. Nut, 1-lb. cartons, f.o.b. Chlcago	
Sweetbreads @19 Ox-tail, per lb @ 5 Fresh tripe, plain @ 4 Fresh tripe, H. C @ 8	@15 @ 5 @ 31/4 @ 8	Shank meat Beef trimmings Beef theeks (trimmed) Dressed canners, 350 lbs, and up Dressed outter cover 400 lbs, and up	6 5 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	LARD. Prime steam, cash, Bd. Trade @\$7.00	
Kidneys, per lb @ 8 Veal. Choice carcass 9 @ 10	@12 @ 9	Dressed cutter cows, 400 lbs. and up Dr. bologna bulls, 600 lbs. and up Beef tripe Pork tongue, canner trim, S. P SAUSAGE CASINGS.	@ 4½ @ 2 @17	Prime steam, loose, Bd. Trade	
Good carcass	9 @10 12 @13 6 @ 8 4 @ 5	(F.O.B. CHICAGO.) (Prices quoted to manufacturers of sausa; Reef casings:	ige.)	OLEO OIL AND-STEARINE.	
Veal Products.		Domestic rounds, 180 pack	@30	Extra oleo oil 6%@ 7	
Brains, each	@ 5 @25 @30	Domestic rounds, 180 pack. Domestic rounds, 140 pack. Export rounds, wide. Export rounds, medium Export rounds, narrow No. 1 weasands No. 2 weasands	@30 @45 @52 @42 @48 @07 @05	Extra oleo oil	
Choice lambs @15	@17 @15	No 9 hunge	@13	TALLOWS AND GREASES.	
Medium lambs	@15 @20 @18 @14 @12 @25 @15	Middles, regular Middles, select wide, 2@2½ in. diam Middles, select, extra wide, 2½ in. and over 1.65@ Dried bladders: 12-15 in. wide, flat.	1 10	Part Part	
	@15	10-12 in. wide, flat	60	Brown grease, 40% 1.1.a 3%@ 3½	
Mutton.	@ 3	Hog casings:		VEGETABLE OILS.	
Light wheen	@ 6 @ 6	Narrow, per 100 yds	.1.80 .1.70		
Heavy saddles ### 4 Page 1	8 6 6 6 6 6 8 8 6 6 10 6 8 8 6 6 10 6 8 8 6 6 10 6 10	Medium, regular Wide, per 100 yds. Extra wide, per 100 yds. Export bungs Large prime bungs Medium prime bungs Small prime bungs Middles, per set Stomachs	26	Crade cottonseed oil in tanks, f.o.b. 5 9 5% Valley points, prompt 5 0 5% White, deodorized in bbls., f.o.b. 6% 0 7 Yellow, deodorized 6% 0 7 Soap stock, 50% f.f.a. f.o.b. 1% 1% Corn oil, in tanks, f.o.b. f.o.b. 5.50 5.6 <	

SAUSAGE IN OIL.

RETAIL SECTION

How Cheyenne Meat Dealers Solved the Problem of Credit

By JOHN T. BARTLETT

MEAT merchants in Cheyenne, Wyoming, joined with other retail stores early in the depression, in forming the Merchants Industrial Loan Company.

They bought stock at \$10 a share to make up the \$10,000 of paid up capital with which to administer a loan plan for debtors of the stockholders.

Offices of the loan company are at the local credit bureau and the only business done is for the benefit of creditors and debtors.

When the merchants are confronted with a situation where one of their customers is buried in obligations, discouraged and contemplating bankruptcy, they send him, after a frank talk, to their loan company.

Loans for Period of Year.

If the debtor is high-grade, and can secure two acceptable co-makers for his note, the merchant's company makes him a loan in sufficient amount to cover his outstanding obligations. The average such loan is about \$300, including a 10% charge for service and interest. Repayment is monthly over twelve months. Proceeds of the loan are paid direct by the loan company to the creditors.

Some 550 cases have been handled on this plan the last four and one-half years. Not a single loan has gone "bad"; in only three instances, have co-makers had to pay.

Pooling of Debts Another Way.

If the meat customer does not qualify for a loan, the credit bureau usually persuades him to a pooling arrangement. This is a problem in mathematics, with the credit bureau man in the roll of "professor." He totals all the consumer's obligations, ranging from 10 to 40 accounts, in amounts of less than \$100 to a maximum of \$2,800. The average pool totals \$600 to \$700.

Next the bureau expert gets all facts of the customer's expenses and income, and determines how much he can pay to the bureau each month for pro-rating to his debtors. The amount ranges usually between \$20 and \$35.

Each month, the bureau pays dividends to the participating stores. As no check is ever issued for less than

EAT merchants in Cheyenne, Wy- \$1, most payments are of this amount.

The cost is divided between consumer and meat dealer—10% charged to the first, 5% to the second. The number of pooling arrangements constantly in operation through the credit bureau is around 200.

"These two plans have had the effect of saving us many hundreds of dollars," one of the merchants report. "They have prevented many involved debtors going into bankruptcy. They have rehabilitated the credit standing of dozens of consumers. They take off our shoulders a large share of the grief of operating a credit department."

NEWS OF THE RETAILERS.

The Baldwin meat market in Cresco, Ia., was damaged by fire recently with a loss of \$1,500.

Arnold Sonday has bought the meat market of Fred Westerman in Gaylord, Minn.

Peter Arduino has opened a meat market at 1601 N. Van Buren st., Milwaukee, Wis.

A new meat market has been opened at 2915 E. 42nd st., Minneapolis, Minn., by Theodore Esau.

The Grayling meat market, Grafton, N. Dak., has moved to a new location in the Mahler Bldg.

The Sunrich food store on Jackson

st. and Southwest Capital ave., Battle Creek, Mich., will add a modern, completely equipped and supplied meat department soon.

Charles Kirschman has opened a new meat market in Orion, Ill.

Mr. and Mrs. J. Yezek are opening up the old meat market formerly operated by Art Walk in Mason City, Ia.

G. J. Yucey, Bloomington, Wis., is adding new equipment and will carry a complete line of meats.

A SUMMER SPECIALTY.

Have you thought of a summer specialty of selling juices? Tomato juice, grapefruit juice, orange juice, pineapple juice, clam and sauerkraut juice, iced, are as fine summer drinks as one could want.

In busy hours serve your customers two-ounce glassss of some one of these juices, iced. Make a corner or a table display of these different canned juices in irregular formation so that the customer can handle them easily. If there is a special one of these juices which your customer wants to taste, open the can for her willingly. Very few people will drink without buying, and soon you will have people coming to your store for a cool drink and what they will buy besides the "juices" will surprise you.

NEW CHAIN STORE TAX BILL.

A new tax measure against chain stores has been signed by Gov. O. J. Allen of Louisiana levying a graduated tax on the basis of the total number of units operated in the United States, but levied only on those located in Louisiana. The tax starts at \$10 each where ten stores are operated and mounts to \$550 each for units of corporations operating 500 or more.



STRIKERS PUT SAN FRANCISCO ON MEAT RATIONS.

During the period of the general strike in San Francisco the general strike committee issued permits for consumers to buy meat at 350 meat stores. Only those shops approved by the strikers were permitted to open and to receive meat supplies. This is one of them, with a crowd of meat-hungry people availing itself of the permission of the strike leaders.

MEAT DEALERS AT BALTIMORE.

The annual meeting of the National Association of Retail Meat Dealers will he held in Baltimore, August 6 to 10. The NRA, the meat code and the need for association reconstruction will all be topics of discussion. Tuesday's business session will be addressed by Gerald Nye, United States Senator from North Dakota. The principal speaker on the Wednesday program will be R. C. Pollock, general manager of the National Live Stock and Meat Board.

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ALTY. ummer speomato juice, juice, pinerkraut juice. rinks as one r customers one of these r or a table anned juices hat the cusjuices which ste, open the y few people and soon you your store at they will will surprise

AX BILL. gainst chain Gov. 0. J. a graduated d States, but ed in Louisieach where nd mounts to corporations

reneral strike stores. Only receive meat availing itself

Provisioner

---**Retail Meat Prices**

Average monthly prices at New York, Chicago, and Kansas City.

and stand has the IT	8	Dure	011 0		reionl	tural
Compiled by the U. Economics. Prices is average of quotations	n ce	nts]	per	pound	d (si	mple
average of quotations	rece	ived)			000	
	CD	OICE		6	GOO	TO
(2	fostl	y Cr	edit	(M	ostly	Cash
	and	Del		8.1	ostly nd Ca Store	rry
	Su	res.)			Store	28.
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	38	30.	30.	Y0.	1go,	300
	New	Chica	Kanss June	New	Chica;	ansas une 30.
Beef:	ZE	55			55	Kans
Porterhouse steak	.49	.41	.42	.45	.37	.32
Sirloin steak	.89	.34	.33	.39	.31	.29
Top round steak	.33		***	.32		
Round steak, full cut		.28	.27		.27	.26
Heel round	00	.22	.18	90	.21	.18
Ton sirloin	.33	.20	.24	.32	.22	.20
Rump roast, boneless	.31	.24	.26	.30	.24	.23
Rib roast, 1st 6 ribs	.31	.26	.23	.27	.22	.19
Blade rib roast	.23	.21		.26	.18	***
Arm roast		.19	.17		.18	.16
Straight cut chuck	.21	.18	.16	.22	.17	.15
Corner piece	.17	.10		.07	.00	***
Sirioin steak Top round steak Bottom round Bound steak, Heel round Flank steak Top sirioin Rump roast, boneless Rib roast, ist 6 ribs Blade rib roast, Cross rib & top chuck Arm roast Straight cut chuck. Corner piece Thick plate Navels Boneless brisket Brisket, bone in Ground meat Ground meat Ground meat Ground meat Boneless stew ment.	.11	.12	.10	.07	.00	.10
Boneless brisket	.30	.20	.16	.26	.18	.14
Brisket, bone in	.19	.13	.09	.15	.11	.00
Boneless stew ment.	.26	.18	.16	.24	.19	.15
Veal:						
Cutlet or steak Loin chops Rib chops Rib chops Shoulder chops Shoulder roast Boneless shoulder Breast Boneless stew	.45	.36	.34	.42	.32	.31
Rib chops	.38	.27	.32	.29	.22	.25
Rump roast	.28	.23	.20	.24	.20	.18
Shoulder chops	.20	.19	.23	.22	.18	.20
Roneless shoulder	24	.17	.19	20	.10	.10
Breast	.19	.12	.11	.14	.09	.10
Boneless stew	.31	.23	.18	.27	.09	.17
Liver	.67	.50	.47	.64	.09 .19 .43	.43
Lamb:			•			
Loin chops	.50	.46	.49	.52	.43	.42
Rib chops	.44	.42	.47	.41	.40	.39
Shoulder chops	.30	.28	.26	.81	.29	.27
Square chuck	.23	.24	.19	.29 .31 .20		.19
Shoulder roast	10		.10	.12		
Shank & neck	.11	.09	.10	.12	.10	.00
Perki						,
Center loin chops	.20	.20	26	.20	20	.25
			.26	.27	.28	.24
Ind chops	.20	.18	.20	.20	.19	.19
Fr. hams, whole	.23		.21	.22		.19
Fr. picnics, whole	.16	.12	.15	.15	.12	.16
Boston butts	.25	.19	.24	.22	.17	.25
In chops Ind chops Pr. hams, whole Pr. shoulders, whole Pr. picnics, whole Boston butts Spareribs Lard (carton) Sm. hams, whole	.16	.11	.15	.15 .22 .15	.12	.13
8m. hams, whole,	.14	.11	.12	.11	.10	.11
NO. I	.25	.23	.23	.24	.22	.23
8m. hams, whole, No. 2	.22	.18	.19		.19	.21

LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during June, 1934:

	11	erage pri ve animal er 100 lb: Chicago.	8 ¹	price	rage whole of carea per 100 lbs New York	8868 ³	pri	posite rei ce in cent per lb. ³ lew York.	tu
Steers-	June, 1934.	May, 1934.	June, 1933.	June, 1934.	May, 1934.	June, 1933.	June, 1934.	May, 1934.	June, 1933.
Choice Good Medium	7.34	\$ 8.79 6.91 5.84	\$ 6.88 6.04 5.15	\$13.28 12.30 10.19	\$12.79 11.83 10.01	\$ 9.95 9.95 7.99	\$28.02 23.60 19.63	\$28.04 23.32 19.09	\$26.72 21.50 19.12
Lambs-						*100	10.00	10.00	10.12
Choice Good Medium	8.44	8.60 8.28 7.74	7.87 7.42 6.72	19.20 17.29 14.98	20.01 18.95 17.59	15.94 14.69 12.86	29.32 24.95 21.39	29.35 25.08 21.39	23.83 20.56 17.21
Hogs-							22100	22.00	A. T. M.L.
Good	4.43	3.64	4.59	14.15	13.10	11.20	17.84	17.09	15.22

¹Average of daily quotations on choice steers 1,100-1,300 lbs., good and medium steers 900-1,100 lbs.; lambs 90 lbs. down; hogs 200-220 lbs.

²Average of daily quotations on beef carcasses 600-700 lbs.; lambs carcasses 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

²Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

WHOLESALE	DRESSED	MEAT PRI	CES.	
Wholesale prices of Western Agricultural Economics at Chicag Fresh Beef: STEERS (1) (800-500 lbs.);	dressed m o and Eas chicago.	eats quoted l tern markets BOSTON.	oy the U.S. on July 26, NEW YORK.	Bureau of 1934: PHILA.
Choice Good Medium Common STEERS (500-600 lbs.):	\$11.00@12,00 10.00@11.00 7.00@10.00 6.00@ 7.00	**********	\$12.50@13.50 11.00@12.50 8.00@10.50 6.50@ 7.50	
Choice Good Medium Common STEERS (600-700 lbs.):	10.00@11.50 $7.50@10.00$		$\begin{array}{c} 12.50@13.50 \\ 11.00@13.00 \\ 8.00@10.50 \\ 6.50@7.50 \end{array}$	$\begin{array}{c} 12.50@13.50 \\ 11.50@12.50 \\ 8.50@10.50 \\ 6.50@8.00 \end{array}$
Choice Good Medium STEERS (700 lbs. up):	10.50@12.00 8.00@10.50	8.50@11.50	13.00@13.50 11.00@13.00 8.00@10.50	$12.50@13.50\\11.50@12.50\\8.50@10.50$
Covs:	$\frac{12.50@14.00}{11.50@13.00}$	$\begin{array}{c} 14.00@15.00 \\ 12.00@14.00 \end{array}$	$13.00@14.00\\11.50@13.00$	$\begin{array}{c} 12.50@13.50 \\ 11.50@12.50 \end{array}$
Good Medium Common Fresh Veal & Calf Carcasses:	7.00@ 9.00 5.50@ 7.00 5.00@ 5.50	7.50@ 8.50 6.50@ 7.50 5.50@ 6.50	8.50@ 9.50 7.00@ 8.50 5.50@ 7.00	7.00@ 8.00 6.00@ 7.00 5.00@ 6.00
VEAL (2):				
Choice Good Medium Common CALF (2) (3):	5.50@ 6.50	9.00@10.00 7.50@ 9.00 6.00@ 7.50 5.00@ 6.00	10.00@11.00 8.00@10.00 7.00@ 8.00 6.00@ 7.00	9.00@10.00 6.00@ 8.00 5.50@ 6.00 5.00@ 5.50
Good Medium Common		*********	7.00@ 8.00 6.00@ 7.00 5.00@ 6.00	********
Fresh Lamb & Mutton: LAMB (38 lbs. down):		***********	0.00@ 0.00	*******
Choice Good Medium Common LAMB (39-45 lbs.);	$\begin{array}{c} 12.50@14.00 \\ 10.50@12.50 \\ 8.50@10.50 \\ 6.00@8.50 \end{array}$	$\begin{array}{c} 14.00@15.00 \\ 12.50@14.00 \\ 10.50@12.50 \\ 0.00@10.50 \end{array}$	13.50@14.50 13.00@14.00 10.50@12.50 9.00@10.00	13.00@15.00 $12.00@14.00$ $10.00@11.00$ $8.00@10.00$
Choice Good Medium Common	$\begin{array}{c} 12.50@14.00 \\ 10.50@12.50 \\ 8.50@10.50 \\ 6.00@8.50 \end{array}$	$\begin{array}{c} 14.00@15.00 \\ 12.50@14.00 \\ 10.50@12.50 \\ 9.00@10.50 \end{array}$	13.50@14.50 13.00@14.00 10.50@12.50 9.00@10.00	$\begin{array}{c} 13.00@15.00 \\ 12.00@14.00 \\ 10.00@11.00 \\ 8.00@10.00 \end{array}$
LAMB (46-55 lbs.): Choice Good	12.50@13.50 11.50@12.50	14.00@14.50 13.00@14.00	13.00@14.00 12.50@13.50	13.00@14.00 12.00@13.00
Choice Good Medium MUTTON (Ewe, 70 lbs. down):		**********	11.00@12.00 9.00@11.00	**********
Good	5.00@ 6.00	7.00@ 8.00 6.00@ 7.00 5.00@ 6.00	7.00@ 8.00 6.00@ 7.00 5.00@ 6.00	
LOINS:				
8-10 lbs. av. 10-12 lbs. av. 12-15 lbs. av. 16-22 lbs. av.	11.00@12.50 $11.00@12.50$ $10.00@11.00$ $10.00@11.00$	$\begin{array}{c} 12.50@13.50 \\ 12.50@13.50 \\ 11.50@12.50 \\ 10.50@11.50 \end{array}$	12.00@13.50 $12.00@13.00$ $11.00@12.50$ $10.50@11.50$	12.00@13.50 $12.00@13.50$ $11.00@12.50$ $10.50@11.50$
SHOULDERS, N. Y. style, skinned: 8-12 lbs. av	9.50@10.50	*******	10.50@11.50	10.00@11.00
PICNICS: 6-8 lbs. av		10.50@11.00		9.50@10.00
BUTTS, Boston style: 4-8 lbs. ov			12.50@14.00	12.50@13.50
SPARE RIBS: Half sheets			,	
TRIMMINGS: Regular Lean	6.00@ 6.50 12.00@14.50			
(1) Includes heifer 450 lbs. down at Ch (3) Includes sides at Boston and Philadel	icago. (2) I	ncludes "skins or		and Chicago.

Week ending July 28, 1934

 Bacon strlp, whole, No. 2
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Page 51

MEAT PACKER ADVERTISING.

(Continued from page 17.)

Naturally a statement such as this would catch the eye of the busy woman who must provide a meal for her family, regardless of her other duties. with sliced tomatoes and potato salad," the advertisement suggests "for delicious, warm weather dinner." This helps her plan her entire meal and so has buying appeal.

What Pleases the Women.

Frankfurters are suggested in another advertisement for the principal part of the meal, "good enough for company." Women like such suggestions as they are always looking for something new and different to offer the family that is not too expensive in these days of limited purses.

This being the season for week-end and auto trips, a suggestion is made in another advertisement of the use of the canned frankfurter for this purpose. Always with the convenience of the housewife in mind, the suggestion is made that "several cans of Gobel's delicious frankfurters, rolls, fruit and coffee—and you're all set for adventure in the country!"

"Cold cuts for minute menus" are attractively illustrated in another piece of copy. "No fuss, no bother." What woman would not be appealed to by such a statement when the days are

Accompanying this is a "minute menu" including the company's cold meats, pear sauté (halves of canned pears browned in butter), and rice salad, made of 3 cups cold cooked rice, 1 minced green pepper, ½ cup Russian dressing. Such suggestions make dressing. Such suggestions friends of housewives.

With the growing popularity of bridge and its accompanying luncheon,

What U.S. Stamp Means

In this advertisement (see page 17) the Gobel company explains to the consumer the meaning of the "purple stamp" as follows:

stamp" as follows:

Whenever you see the stamp "U. S. Inspected" and the number 317 (or 317A) on a frankfurter or a sausage, or other meats, you can know that you are getting GOBEL Quality Products.

THE U. S. INSPECTION STAMP IS YOUR GUARANTEE that every step in the preparation of the product was approved by a U. S. Government Inspector. This inspection begins with the health of the livestock. It covers sanitation of the GOBEL plant, health of employes, checking temperatures of cooked products—to the final packaging. Even the materials, such as sugar, salt and spices, used in GOBEL products are tested in U. S. Government laboratories.

THE GOBEL SEAL IS YOUR PROOF—

ernment laboratories.

THE GOBEL SEAL IS YOUR PROOF—
that you are getting Quality First products. That means that they are made
from our own selected livestock, prepared in our own plants and delivered to
your dealer in GOBEL refrigerated trucks.
It means that neither expense nor effort
has been spared to give the finest, most
flavorful meat products. Here is an example—we give our bacon the expensive
dry cure because pickled bacon has less
flavor and shrinks so much more. And
this is our quality standard for every one
of the 153 varieties of GOBEL Products.
When you buy our packaged products.

When you buy our packaged products, of course you can be sure you are getting GOBEL meats. But when you buy bulk frankfurters or sausages, or smoked hams—look for the U. S. Government Inspection stamp and the number 317 or 317A.

Value of Quality Stamp

In this advertisement the packer explains the meaning of the Gobel quality stamp (see page 15) as follows:

Have you ever visited a meat packing plant? Have you any idea how important it is to safeguard every process in the preparation of meat? And do you realize that constant testing is necessary to give you meat that is delicious and safe to eat?

you meat that is delicious and safe to east WHEN YOU BUY GOBEL MEATS—You know exactly what you are getting. Every process from the selection of the livestock to the final delivery in Gobel refrigerated trucks is performed by us. And every process is performed here in this city. The meats are not subjected to long transportation with risk of changing temperature.

WHEN YOU BUY GOBEL MEATS—You are getting U. S. Government Inspected meats. This is of first importance to you. The U. S. Government provides your greatest protection in purchasing meats. They check every step in preparing Gobel meats from the health of the livestock, sanitation of the plants and materials used, to the final packaging. The U.S. stamp on Gobel products is your proof of our claims as to the wholesomeness of our claims our meats.

our meats.

WHEN YOU BUY GOBEL MEATS—You can be sure that no effort and no expense has been spared to give you the finest flavored, most delicious meat products. For instance it takes at least ninety days to prepare one of our bolled hams because we use the expensive slow cure. Inferior hams can be prepared in fifteen to twenty days. And our Quality First standard applies to every one of the 153 varieties of Gobel packed meats.

there is another opportunity for popularizing "ready-to-serve" meats. "Bridge curls" are described and illustrated in an advertisement devoted to nothing

Even a Suggestion for Bridge Luncheons.

These are made of bologna, cut in thin slices. Directions call for blend-ing 1 cup of cream cheese and 1 table-spoon of horse radish. "Spread Gobel's bologna slices, curl and pierce with toothpick."

After interesting the consumer with this illustration and recipe, a bid for good will for the company's bologna is made briefly as follows: "You've never tasted anything better than Gobel's bologna. We make it with our own fresh meats, season it to perfection and safeguard its wholesomeness with every precaution." Accompanying this is the every precaution." Accompanying this is the ever-present "quality first" seal and the government inspection stamp.

Thus it will be seen that this company has thought out an advertising campaign designed not only to promote its staple products but its specialties as well.

It is a campaign that has brought results because it is designed to serve consumers, and because an earnest effort has been made to live up to all of the claims made for the products advertised. Thus good will has been built not only for the products advertised but for everything carrying the company's name.

Merchandising the Advertising.

Such an advertising campaign directed at the consumer must, of course, be merchandised to bring best results.

The retail meat dealer, the food market and the delicatessen all must be contacted and made conscious of the effort that is being put forth on behalf

of the company's product. They must be made to understand that the com. pany will stand back of all quality claims made. And they must be sold on the idea that a background has been laid and will be extended for the sale of these products in every market that handles them.

Such a well-thought-out advertising campaign, well merchandised to the retailer, and followed up from time to time, has enormous possibilities for profit and good will for any packer or meat manufacturer.

In planning and executing this campaign, president V. D. Skipworth of the Gobel company and his staff had the aid of the Charles W. Hoyt Company, advertising specialists, in preparing the copy and layouts and assisting in the merchandising of the material.

NEW YORK NEWS NOTES.

E. Oppenheimer, of Charles Hollenbach, Inc., Chicago, was in New York for several days during the past week

E. H. Whitaker, vice president's office, and A. L. Vear, hotel department, Swift & Company, Chicago, were in New York last week.

H. J. Koenig, pork department, and W. J. Lexier, smoked meats department, Armour and Company, Chicago, were in New York last week.

Visitors to New York last week included A. E. Holstedt, industrial relations department, and C. R. Hood, vice president, beef department, Wilson & Co., Chicago.

Miss Elizabeth Smith, secretary to T. E. Ray, district manager, Swift & Company, New York, is again spending her vacation at Atlantic City, N. J. The attractions of this spot has drawn Miss Smith to Atlantic City each year for a long period of time long period of time.

Meat and fish seized and destroyed by the health department of the city of New York during the week ended July 21, 1934, was as follows: Meat—Brook-13 lbs.; Manhattan, 389 lbs.; Bronx, 33 lbs.; Queens, 45 lbs.; Richmond, 6 lbs.; Total, 486 lbs. Fish—Brooklyn, 16 lbs.

H. C. Bohack Co., Inc., operators of a chain of food markets in Brooklyn, Queens and Long Island, have increased the sale of their sliced bacon through a special offer in the meat department of a heavy cast aluminum frying and roasting pan with each 1/2-lb. purchase of bacon at a combination price of 89c.

The American Pistachio Corporation, importers of pistachio nuts, are now occupying their new quarters at 111 Reade st., New York, where they are adding modern machinery which will established. able them to serve more adequately their present customers and take care of the increasing business. This firm packs all grades of pistachio and cashew nuts in bulk, (5-, 10-, 25-lb. containers). and in Cellophane packages, and are sold under the trade name of "Sun Brand." Officers of the company are George B. Zaloom, president; K. H. Bamadjian, vice president; F. Coussa, secretary and general manager, and K. Debany, treasurer.

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Corporation, ts, are now rters at 111 ere they are which will enadequately nd take care This firm o and cashew . containers), ges, and are me of "Sun company are at; K. H. Bas-Coussa, sec-iger, and K.

Provisioner

For Better Curing Results use NEVERFAIL

NEVERFAIL never fails to give complete satisfaction. It gives superior results in every instance and insures high quality. It gives superior flavor because it is a spiced cure and gives inimitable goodness to cured meats. NEVERFAIL is the answer to all curing problems. Its uniformity in use and unvarying results will build sales and increase profits. Use it for greater sales!

Also Manufacturers of the famous H. J. Mayer sausage seasonings

Beware of products bearing similar name-only H. J. Mayer makes the genuine H. J. Mayer products listed.

J. MAYER & SONS CO.

6819-27 S. Ashland Ave. Chicago, Ill.



Canadian Office Windsor, Ont.

The Man Who Knows

The Man You Know

UNITED Stainless Steel SAUSAGE MOLDS

Never need Retinning

Stainless Steel UNITED Molds are non-corrosive, efficient, economical. Packers say: "molds 6 years old, still used daily. Never retinned or repaired." Years of service assured!

United Steel & Wire Co. Battle Creek, Mich. Kansas City, Mo.



For Quality Meat Products

KUTMIXEH

Write for circular

THE HOTTMANN MACHINE CO. 3325 ALLEN STREET



PHILADELPHIA, PA.



SUPERIOR FEATURES

MEAT, WATER & AIR TIGHT

Strong, heavy, LEAKPROOF construction guarantees long life. Piston adjustable for wear—insures perfect performance at all times and cuts amount of air pressure necessary. Casing losses reduced? Made in 100, 200, 300, 400 lbs., capacities; designed for speedy production.

Write for complete details!

R. T. RANDALL & CO. Equipment for Sausage Makers

331 N. 2nd St., Philadelphia, Pa.



to Meat Packers

Unequalled quality and perfect uniformity of CALVEG Onion and Garlic Powders; Peeled Pimiento Flakes; Vegetable Meat Loaf Mixture; and Green Bell Pepper Flakes are the reasons why the well-known distributors at the right handle CALVEG exclusively!

THE BURBANK CORP., Burbank, Calif.

CHICAGO: Sokol & Company CINCINNATI: Frank Tea & Spice Co.

DETROIT: Asmus Brothers

PHILADELPHIA: J. K. Laudenslager, Inc. 612-16 West York St.

PITTSBURGH: Con Yeager Co.

ST. LOUIS:

James H. Forbes Tea & Coffee Co.

SAN FRANCISCO: California Casing Co. 1180 Folsom St.



Meat Grinder Plates

and

Knives

The Most Serviceable and Economical in Existence

An impartial test of 30,000 pounds of meat a day for two years and still in first-class condition-proves their superiority. Used exclusively by all large packers and over 75% of the leading sausage manufacturers in the country. There's a reason! Send for further information and price list.

THE SPECIALTY MANUFACTURERS SALES CO.

2021 Grace Street Chas. W. Dieckmann, Phone: LAKeview 4325 Chicago, Illinois

NEW YORK MARKET PRICES

NEW YORK MA
LIVE CATTLE.
Medium and good fed steers. \$ 7.10@ 7.25 Medium grass steers. 2 6.0 6.40 Cows, common to medium. 2 25@ 4.06 Bulls 2 50@ 3.50
LIVE CALVES.
Vealers, good and choice
LIVE LAMBS.
Lambs, good and choice \$ 7.75@ 8.50 Lambs, medium 6.00@ 7.00 Ewes \$3.00 down
LIVE HOGS.
Hogs, 174 lb @ 5.25
DRESSED HOGS.
Hogs, 90-140 lb., good to choice\$10.00@10.25
DRESSED BEEF.
CITY DRESSED.
Choice, native, heavy. 14 @15 Choice, native, light. 13½@14½ Native, common to fair. @18
WESTERN DRESSED BEEF.
Native steers, 600@800 lbs
BEEF CUTS.
Western. City. No. 1 ribs. 16 @18 19 @21 No. 2 ribs. 15 @17 17 @18 No. 3 ribs. 12 @14 15 @16 No. 1 ioins. 23 @27 25 @28 No. 2 ioins. 20 @23 20 @23 No. 3 ioins. 16 @18 16 @18 No. 1 hinds and ribs. 17 @19 18 @20

	Western.	City.
No. 1 ribs		19 @21
No. 2 ribs		17 @18
No. 3 ribs		15 @16
No. 1 loins		25 @28
No. 2 loins		20 @23
No. 3 loins	16 @18	16 @18
No. 1 hinds and ribs	17 @19	18 @20
No. 2 hinds and ribs	15 @17	15 @174
No. 1 rounds	13 @14	14 @15
No. 2 rounds	12 @13	13 @14
No. 3 rounds	11 @12	@121/
No. 1 chucks	11 @12	12 @13
No. 2 chucks	9 @10	10 @11
No. 3 chucks	8 @ 9	9 @10
Bolognas	6%@ 7%	7 @ 8
Rolls, reg. 6@8 lbs. avi		.22 @28
Holls, reg. 4@6 lbs. ava		.17 @18
Tenderloins, 4626 lbs. a	VZ	.50 @60
Tenderioins, 5@6 lbs. a	VZ	.50 @60
Shoulder clods		.11 @12

DRESSED VEAL.

Good																						9	0	10	0	
Medium			٠	٠	*	×	×	*	×	*	*	*										8	@	1	9	
Common	,	•																				5	a		6	

DRESSED SHEEP AND LAMBS.

Lambs,	prime	to)	c	h	0	i	36	e.					a	0		0	۰	0	0		16	@	
Lambs,	good .		0									0	0	0	0	0	0	0	9	0		14	@	
Sheep,	good	111		•									0	0	0	0	0	0	۰		0	12	0	
Sheep,	medium				0																	4	a	

FRESH PORK CUTS.

Pork loins, fresh Western, 10@12 lbs13	@14
Pork tenderloins, fresh	@26
Pork tenderloins, frozen	@23
Shoulders, Western, 10@12 lbs. avg101/2	@11
Butts, boneless, Western	@16
Butts, regular, Western	@14
Hams, Western, fresh, 10@12 lbs. avg.15	@16
Picnic hams, Western, fresh, 6@8 lbs.	
average10	@11
Pork trimmings, extra lean14	@15
Pork trimmings, regular 50% lean 8	@ 814
Spareribs 7	@ 8

SMOKED MEATS.

Hams,	8@12	lbs.	av	g.												.1	9	100	20	
Hams,																				
Hams,	12@14	l lbs.	8	vg												.1	9	@	20	
Pienies	, 4@6	lbs.	8	vg												.1	21	40	131/	2
Pienies	, 6@8	lbs.	av	g.												.1	21	40	134	ì
City pi	ckled	bellie	s.	86	\widehat{a}	12	3	1	bi	B.,	1	N	rg	٠.		.1	5	- a	17	
Bacon,																				
Bacon,																				
Rollett	ев, 8@	10 1	bs.	a	V	g.			0 0			0	0 0			.1	5	a	17	
Beef to	ongue,	ligh	t.					۰			٠	,				.2	2	(a)	25	
Beef t	ongue.	heav	TW													.2	4	6	26	

FANCY MEATS.

Fresh steer tongues, untri-	mmed	15c a pound
Fresh steer tongues, l. c.	trm'd	30c a pound
Sweetbreads, beef		30c a pound
Sweetbreads, veal		60c a pair
Beef kidneys		10c a pound
Mutton kidneys		10c each
Livers, beef		25c a pound
Oxtails		15c a pound
Beef hanging tenders		20c a pound
Lamb fries	*********	10c a pair

BUTCHERS' FAT.

Shop fat	 								@ 75c per cwt.
Breast fat	 								@1.00 per cwt.
Edible suet .	 								@1.50 per cwt.
Inedible suct									@1.25 per cwt.

GREEN CALFSKINS.

	5-9	914-1214	1214-14	14-18	18 up
Prime No. 1 veals.	. 7	1.30	1.40	1.45	1.70
Prime No. 2 veals.		1.15	1.25	1.30	1.40
Buttermilk No. 1	. 5	1.05	1.15	1.20	
Buttermilk No. 2		.95	1.05	1.10	
Branded graby	. 3	.65	.75	.80	.90
Number 3	. 3	.65	.75	.80	.90

BUTTER.

Creamery,	extras (92	score)	 	@25
Creamery, Centralized	firsts (91 a	core)	 241	6@24%
Centralized	(So score)		 *******	W247

EGGS.

Special		p	R	cl	k	8		0	r	1	16	19	11	n	D.	_			0	p.	16	M	M	1	a	n	8		20		@231/
Standar	ď	lg						0	0	0	0						0	0	0	•			•		0	•		0.4	19	4	@194
Firsts					۰		0			۰			0	•					0	۰	۰	0		0	0	0	9				@174

LIVE POULTRY.

Fowls, c	colored,	via	exp	pres	18			 	.13	@14
Leghorns Broilers,	Rocks	far	су			 		 	.11	@12 @24

DRESSED POULTRY.

_						
- 10	R.	ER	ਸ	KI	T.T.	ED.

E DEGEL PLINED,	
Fowls-fresh-dry packed-12 to box-	
Western, 60 to 65 lbs, to dozen, lb16	@17
Western, 48 to 54 lbs. to dozen, lb11	@15
Western, 43 to 47 lbs. to dozen, lb10	@14
Western, 36 to 42 lbs. to dozen, lb 9	@13
Western, 30 to 35 lbs. to dozen, lb18	@22
Chickens, fresh:	
Nearby18	@27
Chickens-frozen-12 to box-	
Western, 68 lbs. up	@26
Western, 60 to 65 lbs, to dozen, lb., .21	@28
Western, 55 to 59 lbs, to dozen, lb20	@25
Western, 48 to 54 lbs. to dozen, lb19	@24
Western, 43 to 47 lbs. to dozen, lb18	@23
Ducks-	
Spring, L. I., per lb	6@15
Squabs-	
Graded, per 1b23	@30
Turkeys, frozen:	
Young toms17	@27
Young hens	@22

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended July 19, 1934:

July 13	14	16	17	18	19
Chicago23	23	231/4	231/2	2314	2314
N. Y24	24	24	24	24	24
Boston25	25	25	25	25	25
Phila25	25	25	25	25	25
San Fran 23	23		23	23	23

San Fran. 23 23 . . 23 23 23

Wholesale prices carlots—fresh centralized butter

—90 score at Chicago:

Receipt	23 8 of	23 butter	by		231/2 (tubs):	231/3	231/2
	This	Las	it	Last year.		ice Jan	n. 1.— 933.
Chicago. N. Y Boston Phila	54.77 59,53 23,08 21,13	51 58,6 53 20,7	374 706			41 2,3 04 7	

Total 158,500 157,088 165,328 5,314,342 5,740,854 Cold storage movement (lbs.):

	In July 19.	Out July 19.	On hand July 20.	Same week day last year.
Chicago	 458,625	81.590	22,205,044	32,833,063
N. Y.		69,900	6,642,996	14,312,118
Boston		12,304	3,998,814	6,292,415
Phila.	 . 13,920	18,181	3,526,796	5,007,495
Total	 .704.157	181.975	36,373,650	58,445,091

FERTILIZER MATERIALS. BASIS NEW YORK DELIVERY.

Ammonium sulphate, bulk, per ton,		
basis ex vessel Atlantic ports: July	@\$	23.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York		iom.
Blood dried, 16% per unit		240
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	2.25 &	10e
Fish meal, foreign, 111/2% ammonia,		
10% B. P. L., c.l.f Fish scrap, acidulated, 6% ammo-	0	38.00
nia, 3% A.P.A. Del'd Bait. & Nor- folk	2.00 &	Kilon
Soda nitrate, per net ton:	2.00 02	000
in 200-lb, bags		24.50
in 100-lb. bags Tankage, ground, 10% ammonia,	ä	26.30 27.00
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.15 &	
Tankage, unground, 9@10% ammo-		
nia	1.90 &	10e
Phosphates.		
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f		26.00
Bone meal, raw, South American,	_	
41/4 and 50 bags, per ton, c.i.f	@	25.50
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% flat	0	8.80
Potash.	_	
Manure salt, 30% bulk, per ton Kalnit, 14% bulk, per ton		15.00 9.70
Muriate, in bulk, per ton	ă	25.00 35.00
Sulphate in bags, per ten Shipment July/Dec.	0	85.00
Dry Rendered Tankage.		
50% unground	@	-40

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00@ 85.00
per 100 pieces	45.00@ 50.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended July 21, 1934, with comparisons:

West, drsd. meats:	Week ended July 21.	Prev. week.	Cor. week, 1033.
Steers, carcasses Cows, carcasses Bulls, carcasses Veals, carcasses Lambs, carcasses. Mutton, carcasses. Beef cuts, lbs Pork cuts, lbs	681 323 10,075 35,482 1,144 563,896	9,261 645 228 12,506 33,075 1,396 460,056 1,454,601	9,412 865 816 10,373 31,230 1,092 945,485 1,743,016
Local slaughters:			
Cattle	. 14,981 . 33,725	8,484 17,400 29,516 55,375	8,070 15,820 35,292 74,116

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended July 21, 1934:

West. drsd. meats:	Weel ende July 2	d Prev.	Cor. week, 1933.
Steers, carcasses	2.19	2.162	2,632
Cows, carcasses			1,008
Bulls, carcasses		11 513	446
Lamb. carcasses	2.13	32 1.519	1,564
Veal. carcasses	13.9	14 11.132	15,079
Mutton, carcasses	21		315
Pork, 1bs	358,8	58 326,469	479,399
Local slaughters:			
Cattle	1,9	25 1.779	1,700
Calves		72 4.232	3,576
Hogs			16,150
Sheep		43 6,486	7,798

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended July 21, 1934, with comparisons:

West, drsd, meats	:	Week ended July 21.	Prev. week.	Cor. week, 1983.
Steers, carcasses Cows, carcasses			2,690 1,444	2,975 1,039
Bulls, carcasses Veal, carcasses		. 2	22 764	16 767
Lambs, carcasses Mutton, carcasse		16,647	15,007 253	18,979
Pork, Ibs			153,055	386,535

@\$23.00 @norn. @ 240 2.25 & 10e @ 33.00 2.00 & 50e @ 24.30 @ 25.30

21.30 227.00 2.15 & 10e 1.90 & 10e

> @ 25.00 @ 25.00 @ 8.50 @ 15.00 @ 9.70

G 46 ORNS.

75.00@ 85.00 67 65.00 65.00@ 50.00 62100.00 75.00@200.00

PPLIES, sed meats federal inreek ended ons:

Cor. week, 1963.
261 0,412 645 865 228 316 506 10,373 075 31,239 396 1,092 056 945,485 601 1,743,016

484 8,070 400 15,820 516 35,290 ,375 74,110

SUPPLIES.
ssed meats
r city and
delphia for
4:

Prev. week, 1663. 2,162 2,632 988 1,006 513 446 1,519 1,564 11,132 15,079 133 215 26,460 479,399

4,232 3,576 13,597 16,156 6,486 7,796

PLIES. essed meats ly 21, 1934,

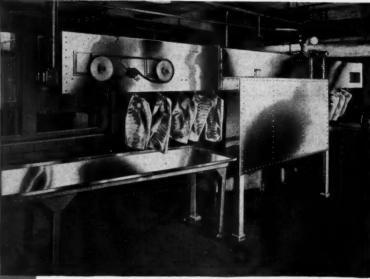
Cor. Week, 1953. 2,699 2,975 1,444 1,039 22 15,007 18,979 253 264 153,055 386,335

Provisioner



ENDURO Washing Machine in this modern sausage plant

ENDURO
REPUBLIC'S PERFECTED
STAINLESS STEEL
Diamand ander Chemical Faundation Patants Not.
1310817 and 13393778. INDUSO in seld only finough
Republic Sales Offices and Authorized Distributors



ENDURO Viscera Inspection Table at the plant of F. G. Vogt & Sons, Inc., Phila., Pa.

Yet ENDURO equipment at F. G. VOGT & SONS, INC. shows no sign of corrosion—no wear!

Here's another actual experience which beats any amount of argument over the relative merit of materials used in packing house service. • When F. G. Vogt & Sons, Inc., Phila., Pa., equipped their new plant three years ago, they provided the most modern equipment for the handling and preparation of meat products. Most of this equipment in the hog slaughtering and sausage departments is made from ENDURO stainless steel. • The photographs show some of this equipment, after three years of severe service. The ENDURO is like new . . . no sign of corrosion, no wear . . . as spotless and sanitary as the day installed. Thus waste has been banished and excessive maintenance is a thing of the past. For ENDURO is truly a life-time metal. Specify it for every need.

REPUBLIC STEEL CORPORATION

GENERAL OFFICES POUNGSTOWN, OHIO

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$2.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number.

No display. Remittance must be sent with order.

Position Wanted

Chief Engineer

Position wanted by chief engineer with 12 years' packinghouse experience. Familiar with ammonia, calcium and sodium brine, closed and spray systems. Capable of estimating and maintaining equipment and supervising repairs. Suitable references. Will consider any locality but prefer west of Mississippi. W-634, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

To Sell Casings and Spices

Want to sell casings and spices on commission. Practical knowledge of business and wide acquaintance among packers and sausage manufacturers. W-633, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Sausage expert with knowledge of all products, including specialties, is available. Knows costs and can make quality product from any materials. Experienced in latest cures and methods; or will come for a short time to straighten out any difficulties. W-612, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Do You Plan to Make Dog Food?

If so, you need the right advice to keep out of trouble. Expert with practical experience can establish formulas and methods and start production for you. W-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

A "Classified" advertiser who spent \$2 a week to secure an account wrote THE NATIONAL PRO-VISIONER:

"I have had more replies now than I can take care of." This is only one of many such letters we receive every day. Make your wants known on this page of opportunities.

Plant for Sale

Fully Equipped Market

For sale September 1, market fully equipped, including 2-ton York ice machine; two 8 by 10 refrigerators; complete sausage equipment. Will rent building on iong-term lease if desired at \$60.00 per month. Market on main street of town of 8,000 and located 20 years in same business. FS-635. The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Sausage Plant

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Wanted, general plant manager for well-known concern. Must be man who understands and can supervise pork and beef operations, processing and merchandising, including sausage. Include full information with application. W-632, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

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